

Warm Baked Sourdough (V)
Salted English butter
4.50



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.75

CHRISTMAS

Menu

Six-Course 99.50

Soup

Roasted Vine Tomato Soup (v)
Basil, croutons

Beef Tea
English dumplings, soft herbs

Starters

Classic 1970's Prawn Cocktail
*Sauce Marie Rose, fresh lemon,
brown bread & butter*

Marco's Game Scotch Egg
Colonel Mustards sauce

Red Onion and Shallot Tart Tatin (v)
Goats cheese, vintage Balsamic vinegar

Intermediate

Blood Orange Sorbet

Mains

British Reared Roast Turkey
*Served with all the trimmings, bread sauce,
cranberry, roasting juices*

Roasted Whole Striploin of Beef
*Madeira Jus, Yorkshire pudding,
Horseradish
Served medium rare*

Grilled Red Mullet
*Sage beignets, buttered leaf spinach,
sauce vierge*

Creamy Polenta (v)
*Woodland mushrooms, buttered leaf spinach,
aged Italian hard cheese, extra virgin olive oil*

Chimichurri Glazed Baked Cauliflower (VE)
*Roasted Piccolo tomatoes, Koffmann chips,
extra virgin olive oil*

Puddings

Rich Bitter Chocolate &
'Musetti' Coffee Mousse (v)
*Crème Chantilly, hazelnut
nougatine*

Traditional Plum Pudding (v)
Brandy sauce

Mr Coulson's Sticky Toffee
Pudding (v)
Vanilla ice cream, toffee sauce

To Finish

Freshly Brewed Tea & Coffee
Served with mini mince pies

A discretionary service charge of 10% will be added. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



CHRISTMAS
Menu



MARCO PIERRE WHITE

ESTD 1961