



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Celebrate Christmas on Level Twenty Five

ALL THE INGREDIENTS FOR
THE PERFECT CHRISTMAS

Enjoy a Festive Feast

AND UNRIVALLED CITY VIEWS



WE ARE DELIGHTED YOU ARE CONSIDERING MARCO PIERRE WHITE'S STEAKHOUSE BAR & GRILL BIRMINGHAM FOR YOUR FESTIVE CELEBRATION! WE HAVE PREPARED THE BEST MENUS, DRINKS PACKAGES AND ENTERTAINMENT THAT OFFER GREAT QUALITY VALUE WITH CHOICES THAT COVER DIFFERING TASTES.

BOOKINGS

If you would like to make a booking please do so online or contact the Reservations Team, a credit or debit card will be required to secure the booking.

For parties of 11 – 18 guests, please contact the Reservations Team. A £20.00 deposit per person will be required to secure the booking and this will be deducted from your final bill on the day.

For parties larger than 18 guests, we can only accommodate this in one of our private dining rooms, please contact the Events Team to discuss.

RESERVATIONS

0121 634 3433
xmas@mpwsteakhousebirmingham.com

EVENTS

0121 616 6815
events@cubehotel.co.uk

MAKE IT A DECEMBER TO REMEMBER

Book before the 30th September 2024 and enjoy a complimentary sensational Baileys Caramel Treat or Berry Bucks Fizz on us! (T&Cs apply)





Festive Menu

THREE-COURSES

AVAILABLE: 25TH NOVEMBER – 24TH DECEMBER

FESTIVE LUNCH (12PM - 4:30PM)

SUNDAY – WEDNESDAY
£34.95 PP | £39.95 PP WITH FIZZ

THURSDAY – SATURDAY
£39.95 PP | £44.95 PP WITH FIZZ

FESTIVE DINNER (5PM - 9PM)

SUNDAY – WEDNESDAY
£42.95 PP | £47.95 PP WITH FIZZ

THURSDAY – SATURDAY
£52.95 PP | £57.95 PP WITH FIZZ

Starters

**POTTED HAM
EN GELÉE WITH
PARSLEY**
Piccalilli, toasted
sourdough

**ROASTED VINE
TOMATO SOUP (VE)**
Basil, croutons

**FINEST QUALITY
SMOKED SALMON**
Celeriac remoulade,
lilliput capers, soft herbs

**TARTLETTE OF
MUSHROOMS
MAINTENON (V)**
Soft boiled hen's egg,
hollandaise

Mains

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
Roasted Piccolo tomatoes, Koffmann chips.
Upgrade to a 28-day aged Campbell Brothers' sirloin steak +£6.00

**BRITISH REARED
ROAST TURKEY**
Served with all the trimmings,
bread sauce, cranberry,
roasting juices

**WHEELER'S
CLASSIC FISHCAKE**
Buttered leaf spinach, soft boiled
hen's egg, tartare sauce

**CHIMICHURRI GLAZED
BAKED CAULIFLOWER (VE)**
Roasted Piccolo tomatoes,
Koffmann chips, extra
virgin olive oil

Puddings

**TRADITIONAL
PLUM PUDDING (V)**
Brandy sauce

**WARM CHOCOLATE
BROWNIE (V)**
Chocolate ice cream,
chocolate sauce

**BANANA &
CARAMEL MESS (V)**
Vanilla ice cream,
whipped cream

**ICE CREAMS &
SORBETS (V) (VE)**
Speak to your server
for today's flavours

Cheese Plate

CLAWSON
CHEESEMAKERS SINCE 1812

UNION JACK CHEESE PLATE | +£9.50
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards)



Children's Festive Menu

AVAILABLE FROM 25TH NOVEMBER – 24TH DECEMBER
TWO-COURSES £15.00 | THREE COURSES £17.50
(AVAILABLE TO GUESTS AGED 12 AND UNDER)

Starters

CRISPY CALAMARI
Lemon mayonnaise

CHEESY GARLIC BREAD (V)

ROSTED VINE TOMATO SOUP (VE)
Basil, croutons

Mains

BRITISH REARED ROAST TURKEY
Served with all the trimmings, bread sauce, cranberry, roasting juices

FISH GOUJONS
Koffmann fries, buttered garden peas

MINUTE STEAK
Roasted piccolo tomatoes, Koffmann fries, buttered garden peas

POMODORO LINGUINE (VE)
Tomato sauce, piccolo tomatoes, fresh basil

Puddings

WARM CHOCOLATE BROWNIE (V)
Chocolate ice cream, chocolate sauce

ICE CREAMS & SORBETS (V) (VE)
Speak to your server for today's flavours

BANANA & CARAMEL MESS (V)
Vanilla ice cream, whipped cream



Christmas Day

AVAILABLE 25TH DECEMBER
 BOOKINGS TAKEN FROM 12 NOON – 5PM
 FIVE-COURSE MEAL & LIVE MUSIC

ADULT
 £99.50 PER PERSON

CHILD
 £49.50 PER PERSON

A £30.00 DEPOSIT IS REQUIRED UPON BOOKING TO SECURE
 THE RESERVATION, FULL PRE-PAYMENT IS NEEDED
 BY THE 1ST NOVEMBER 2024

* Window seats are an additional £10.00 per person supplement.
 Last sitting 5pm, 3 hour dining period per booking

Amuse-Bouche

GLAMORGAN SAUSAGE (V)
 Caerphilly cheese, leeks, tomato vinaigrette

Starters

CLASSIC 1970'S PRAWN COCKTAIL
 Sauce Marie Rose, fresh lemon, brown bread & butter

TARTLETTE OF
 MUSHROOMS MAINTENON (V)
 Soft boiled hen's egg, hollandaise

SALT BAKED BEETROOT
 & GOAT'S CHEESE SALAD (V)
 Candied walnuts, Merlot vinegar
 (Vegan available upon request)

BEEF TEA
 English dumplings, soft herbs

Mains

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

BRITISH REARED ROAST TURKEY
 Served with all the trimmings, bread
 sauce, cranberry, roasting juices

BEEF WELLINGTON
 Maxim's mushrooms, puff pastry, buttered
 leaf spinach, watercress, Madeira sauce

Puddings

TRADITIONAL PLUM
 PUDDING (V)
 Brandy sauce

WARM CHOCOLATE
 BROWNIE (V)
 Chocolate ice cream,
 chocolate sauce

BANANA &
 CARAMEL MESS (V)
 Vanilla ice cream,
 whipped cream

ICE CREAMS &
 SORBETS (V) (VE)
 Speak to your server
 for today's flavours

To Finish

CLAWSON
 CHEESEMAKERS SINCE 1912

UNION JACK CHEESE PLATE

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
 (Winners of supreme champions of the International Cheese Awards)



Boxing Day

AVAILABLE 26TH DECEMBER
FESTIVE MENU & À LA CARTE MENU
AVAILABLE ALL DAY

THREE COURSES LUNCH £34.95

DINNER £39.95 PER PERSON

Starters

**POTTED HAM
EN GELÉE WITH
PARSLEY**
Piccalilli, toasted
sourdough

**ROASTED VINE
TOMATO SOUP (VE)**
Basil, croutons

**FINEST QUALITY
SMOKED SALMON**
Celeriac remoulade,
lilliput capers, soft herbs

**TARTLETTE OF
MUSHROOMS
MAINTENON (V)**
Soft boiled hen's egg,
hollandaise

Mains

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
Roasted Piccolo tomatoes, Koffmann chips
Upgrade to a 28-day aged Campbell Brothers' sirloin steak +£6.00

**BRITISH REARED
ROAST TURKEY**
Served with all the trimmings,
bread sauce, cranberry,
roasting juices

**WHEELER'S
CLASSIC FISHCAKE**
Buttered leaf spinach, soft boiled
hen's egg, tartare sauce

**CHIMICHURRI GLAZED
BAKED CAULIFLOWER (VE)**
Roasted Piccolo tomatoes,
Koffmann chips, extra
virgin olive oil

Puddings

**TRADITIONAL
PLUM PUDDING (V)**
Brandy sauce

**WARM CHOCOLATE
BROWNIE (V)**
Chocolate ice cream,
chocolate sauce

**BANANA &
CARAMEL MESS (V)**
Vanilla ice cream,
whipped cream

**ICE CREAMS &
SORBETS (V) (VE)**
Speak to your server
for today's flavours

CLAWSON
CHEESEMAKERS SINCE 1812

UNION JACK CHEESE PLATE | +£9.50

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Twixmas Period

CONTINUING THE CELEBRATIONS BETWEEN CHRISTMAS AND NEW YEAR, SERVING OUR A LA CARTE MENU, FESTIVE AFTERNOON TEA, & REFRESHING COCKTAILS

Festive Afternoon Tea

MONDAY - THURSDAY | 12PM - 4PM
AVAILABLE BETWEEN 25TH NOVEMBER - 30TH DECEMBER

FESTIVE AFTERNOON TEA | £55.00 FOR TWO
FESTIVE WITH FIZZ | £65.00 FOR TWO
FESTIVE WITH CHAMPAGNE | £75.00 FOR TWO





New Year's Eve Dinner

FOUR-COURSE MEAL AND ENTERTAINMENT

4PM – 6PM

£70.00 PER PERSON

*Table will be allocated for a 2-hour period

8PM – 10PM

£110.00 PER PERSON

*Table will be allocated for the evening

A £30.00 DEPOSIT IS REQUIRED UPON BOOKING TO SECURE THE RESERVATION, FULL PRE-PAYMENT IS NEEDED BY THE 6TH DECEMBER 2024 (Including pre-payment for any pre-ordered beverages)

EXTEND YOUR CELEBRATIONS, AND PRE-ORDER BOTTLES OF WINE FOR THE TABLE, WITH 10% DISCOUNT ON ALL PRE-BOOKED ITEMS!*(Including pre-payment for any pre-ordered beverages)

Starters

SALT BAKED BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot vinegar (Vegan available upon request)

FINEST QUALITY SMOKED SALMON

Celeriac remoulade, lilliput capers, soft herbs

CREAM OF CHICKEN & LEEK SOUP

Sourdough croutons

Mains

SIGNATURE BEEF FILLET

Garlic butter king prawns, béarnaise sauce, Koffmann chips

ESCALOPE OF SALMON "HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs

CONFIT BELLY OF PORK "MARCO POLO"

Crackling, butter beans, honey spiced roasting juices

POMODORO LINGUINE (VE)

Tomato sauce, Piccolo tomatoes, fresh basil

Puddings

MR COULSON'S STICKY TOFFEE PUDDING (V)

Vanilla ice cream, toffee sauce

BAKED NEW YORK CHEESECAKE (V)

Blueberries

ICE CREAMS & SORBETS (V) (VE)

Speak to your server for today's flavours

1879 CAMBRIDGE BURNT CREAM (V)

"The original recipe", fresh raspberries

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CHEESEMAKERS SINCE 1912

UNION JACK CHEESE PLATE

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The Terrace

With spectacular views, the Terrace is the perfect spot for a rendezvous with family and friends, or a corporate celebration for up to 80 guests (exclusive hire)! Decorated for the occasion and fully heated, it is the place to visit and enjoy a drink or two.

VIP Booths Available – speak to the Events Team for further details

Drinks Packages

BEER PACKAGE

£50 PER BUCKET

A selection of ten bottles of beer:
Peroni, Corona, Budweiser

DRIVERS PACKAGE

£35 PER BUCKET

A selection of 10 bottles of soft drinks including
Coca-Cola, Franklin & Sons and Red Bull

DINNER PACKAGE

£25 PER PERSON

Reception drinks of prosecco, Peroni or fruit juice followed by
half a bottle of either red, white or rosé wine per person

COCKTAIL PACKAGE

5 FOR £60, OR 10 FOR £115

Pornstar Martini, Espresso Martini or
Strawberry Daquiri Cocktails

BUBBLE PACKAGE

£75 PER BUCKET

Two bottles of Bottega prosecco

**MOCKTAIL PACKAGE
AVAILABLE UPON REQUEST**

£130 PER BUCKET
Two bottles of Laurent Perrier





MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

TEL

0121 634 3433

EMAIL

xmas@mpwsteakhousebirmingham.com

WEBSITE



Menu subject to change

V = vegetarian | Ve = Vegan

If marked with * the dish can be adapted to be suitable for vegetarian (v*) or vegan (Ve*)

To note some dishes may include alcohol

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.