

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL



**Indulge in festive classics
with a Marco's twist**

ALL THE INGREDIENTS FOR THE PERFECT CHRISTMAS

Festive Dining



AVAILABLE FROM

1ST DECEMBER TO 24TH DECEMBER

12:30PM - 3:00PM & 5:30PM - 9:00PM



SUNDAY - THURSDAY

TWO COURSES
£21.95

THREE COURSES
£26.95

FRIDAY - SATURDAY

TWO COURSES
£30.95

THREE COURSES
£35.95

APPETISERS

Freshly Baked Sourdough (V) 3.95
Salted English butter

Martini Green Olives (Ve) 3.95
Cerignola

STARTERS

Marco's Game Scotch Egg
Colonel Mustard's sauce

**The Governor's
French Onion Soup**
Sourdough croutons, Gruyère gratinée

Classic Prawn Cocktail À La Russe
Sauce Marie rose, brown bread & butter, fresh lemon

Egg's Maintenon
Maxim's mushroom duxelle, puff pastry, hollandaise

Salt Roast Beetroot Salad (Ve)
Candied walnuts, merlot vinegar, seasonal leaves

MAINS

Roast Free-Range Turkey
Served with all the trimmings, bread sauce, cranberry, roasting juices

Grilled Rump Steak
With roasted piccolo tomatoes, béarnaise sauce, chunky chips
Upgrade to Sirloin supp £6

Gnocchi Pomodoro (Ve)
Fresh piccolo tomatoes, extra virgin olive oil, fresh basil

**Pan Fried Fillet of Trout
À La Forestière**
Buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

Creamy Polenta (V)
Aged Italian cheese, grilled woodland mushrooms, buttered leaf spinach

Pan Roast Pheasant
Box Tree braised red cabbage, English steamed dumplings, roasting juices

SIDES

Buttered Leaf Spinach (V) 3.75
Crispy Onion Rings (Ve) 3.50

Chunky Chips (Ve) 3.50
Fries, Sea Salt (Ve) 3.50

Green Salad, Truffle Dressing (Ve) 3.75
Buttered Garden Peas (V) 3.50
Macaroni Cheese 4.50

DESSERTS

Traditional Plum Pudding
Served with brandy sauce

70% Dark Chocolate Mousse
Crème Chantilly, hazelnut nougatine

Apple & Almond Crumble
Vanilla ice cream

Chef's Selection of Ice Creams & Sorbets
Speak to your server for today's flavours

Christmas Day



25TH DECEMBER

12:30PM - 3:30PM

Three course menu

ADULT

**£95.00
PER PERSON**



CHILD (UNDER 12)

**£47.50
PER PERSON**

A pre-paid, non-refundable deposit of £30 per person is payable upon booking to secure your reservation. Final payment and orders will be taken on the day.

APPETISERS

Freshly Baked Sourdough (V) 3.95
Salted English butter

Martini Green Olives (Ve) 3.95
Cerignola

STARTERS

Marco's Game Scotch Egg
Colonel Mustard's sauce

Salt Roast Beetroot Salad (Ve)
Candied walnuts, Merlot
vinegar, seasonal leaves

Cream of Celery Soup (V)
Soft boiled egg,
fresh chervil

**Classic Prawn Cocktail
À La Russe**
Sauce Marie Rose, brown bread
& butter, fresh lemon

MAINS

Roast Free-Range Turkey
Served with all the trimmings*,
bread sauce, cranberry,
roasting juices

Roast Sirloin of Beef
Served with all the trimmings*, bread
sauce, horseradish, roasting juices

Gnocchi Pomodoro (Ve)
Fresh piccolo tomatoes, extra
virgin olive oil, fresh basil

**Creamy Polenta Aged Italian
Cheese (V)**
Grilled woodland mushrooms,
buttered leaf spinach

**Pan Fried Fillet of Trout
À La Forestière**
Buttered English leaf spinach,
grilled woodland mushrooms, extra
virgin olive oil, vintage balsamic

Pan Roast Venison Fillet
Box Tree braised red cabbage,
English steamed dumplings,
roasting juices

***Served with all the trimmings: Roast potatoes, pigs in blankets, Yorkshire pudding, Box Tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing**

SIDES

Buttered Leaf Spinach (V) 3.75

Chunky Chips (Ve) 3.50

Green Salad, Truffle Dressing (Ve) 3.75

Crispy Onion Rings (Ve) 3.50

Fries, Sea Salt (Ve) 3.50

Buttered Garden Peas (V) 3.50

Macaroni Cheese 4.50

DESSERTS

Traditional Plum Pudding
Served with brandy sauce

Mont Blanc Mess
Chestnut purée, meringue,
Chantilly cream, hot chocolate sauce

70% Dark Chocolate Mousse
Crème Chantilly, hazelnut nougatine

Chef's Selection of Ice Creams & Sorbets (V)
Speak to your server for today's flavour

New Year's Eve



**START YOUR NEW YEAR'S EVE IN STYLE
AT MARCO PIERRE WHITE STEAKHOUSE
PLYMOUTH**



Start your New Year's Eve in style with a glass of Bottega and canapés on arrival. Dine from the à la carte menu or choose from the exclusive menu which will be announced on the night.

A pre-payment of £25 per person is due within 2 weeks of booking to cover your table reservation, Bottega and canapés.



WE ARE DELIGHTED YOU ARE CONSIDERING MARCO PIERRE
WHITE STEAKHOUSE BAR & GRILL PLYMOUTH FOR YOUR FESTIVE
CELEBRATION. WE HAVE PREPARED THE BEST MENUS THAT OFFER
GREAT QUALITY AND 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. Parties of 8 or more must be booked directly with reservations.

For parties larger than 20 guests, we can only accommodate this in one of our private dining rooms, so please contact the team directly.



RESERVATIONS:

01752 639 937
info@mpwsteakhouseplymouth.com

COVID-19 POLICY:

Please speak to the team for further details but we are flexible in these uncertain times.

Please note that while we aim to deliver our Christmas menu as planned, this is subject to change depending on the availability of ingredients and supplies.

**MAKE IT A DECEMBER
TO REMEMBER**



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

TEL 01752 639 937

EMAIL info@mpwsteakhouseplymouth.com

MPWRESTAURANTS.CO.UK/PLYMOUTH

Menus 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.