

DREAMING OF A
WHITE CHRISTMAS

BY MARCO PIERRE WHITE

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL
PLYMOUTH



Festive Lunch or Dinner

Enjoy a three course lunch or dinner in the festive surroundings of our penthouse restaurant with breath-taking sea views.

From 29th November to 30th December 2019*

Festive Lunch

12.30pm until 3pm Monday to Sunday - **£29 per person**

Festive Dinner

From 5pm

Sunday to Thursday - **£39 per person** Friday and Saturday - **£45 per person**

STARTERS

Assiette of English charcuterie, celeriac remoulade, cornichons, toasted sourdough
Salad of goats' cheese and beetroot, candied walnuts (gf) (v)
Michel Bourdin's kipper and whiskey pâté
Moules marinière, toasted sourdough

MAINS

Roast Cumbrian turkey, served with all the trimmings, cranberry, bread sauce and roasting juices
Grilled sea bass à la Forestière, buttered leaf spinach, grilled woodland mushrooms, aged balsamic (gf)
Velvet artichoke, wild mushroom à la Provençale, green salad and truffle dressing (gf) (v) (vg)
Braised ox cheeks, pomme purée, baby onions, bacon, mushrooms, carrots (gf)

DESSERTS

Christmas pudding, clotted cream and brandy sauce (v)
Mont Blanc mess, chestnut purée, meringue, Chantilly cream and hot chocolate sauce (gf) (v)
Bakewell tart, clotted cream
Selection of ice cream (gf) (v) and sorbets (gf) (v) (vg)

(GF) Gluten Free (V) Vegetarian (VG) Vegan

*Excluding Christmas Day and Boxing Day



Festive Afternoon Tea

Indulge in a slice of tradition in the most glamorous of surroundings. Why not treat your friend or loved one to our unique afternoon tea this festive season.

From 29th November to 30th December 2019*

12noon until 4pm Monday to Sunday

£24.95 and £29.95 per person with mulled wine

TRADITIONAL SANDWICH SELECTION

Roasted turkey and cranberry
Smoked salmon and cream cheese
Cucumber and cream cheese

SELECTION OF PASTRIES

Chocolate orange brownie
Mini mince pies
Boozy fruit cake
Chocolate truffles

ASSORTMENT OF TEAS AND COFFEE

teapigs.

Dietary needs can be catered to - Menu subject to change

*Excluding Christmas Day and Boxing Day



Christmas Day

Join us for the most magical day of the year. Add a little glamour to your Christmas this year by joining us for a truly memorable Christmas Day.

Available from 12.30pm until late

£85 per person

£42.50 per child aged 12 and under

Menu

HORS D'OEUVRE

Meze platter;
Baked Camembert, a selection of charcuterie meats, olives,
warm sourdough baguette

STARTERS

Crème du Barry, smooth cauliflower soup, baby leek, truffle oil,
warm bread roll (v)

Finest quality smoked salmon, pickled beetroot and horseradish
crème fraîche, pumpernickel, lemon balm

Ham hock and wholegrain mustard terrine, pickled vegetables, toasted sourdough

MAINS

Traditional roast turkey, orange and chestnut stuffing, honey roast root vegetables,
sprouts, roast potato, pigs in blankets and rich jus

Beef Wellington, honey roast root vegetables, sprouts, roast potato and rich jus

Pan-fried sea bream, sautéed potatoes, lemon dressed broccoli,
caper and crayfish butter, pea shoots (gf)

Velvet artichoke with wild mushrooms à la Provençale, root vegetables, sprouts
(gf) (v) (vg)

DESSERTS

Christmas pudding, clotted cream and brandy sauce (v)

Duo of chocolate tart, Cointreau cream, candy orange (v)

Mulled wine poached pears, rhubarb and custard ice cream, cinnamon crumb

Selection of farmhouse cheese with grapes, quince jelly and artisan crisp bread (v)

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Boxing Day Brunch

Brunch bookings are allocated a 90 minute slot, which will start at the time of your booking. Please advise your server of any allergies. Prosecco cannot be exchanged for any other beverage, unless it's a soft drink. Guests must provide ID and be over the age of 18 years. This must be pre booked. Price is per person and drinks cannot be shared.

From 12noon until 4pm

£39 per person with bottomless Prosecco

New Year's Eve

Welcome the New Year in style at our exclusive event. You will enjoy a glass of Champagne and canapés on arrival and then order dinner from the à la carte menu or our exclusive specials menu.

From 6pm until 1am

Entry ticket £15 per person

No under 18's allowed

New Year's Day

Enjoy a relaxing start to the New Year with us and enjoy a delicious roast.

From 12noon until 4pm

Two courses £19.95 Three courses £24.95

Private Dining Packages

Our private dining room is perfect for work parties or festive business gatherings of parties 18 or more.

Drinks Packages

PACKAGE ONE

Reception drink of Prosecco, Vedette or fruit juice
Followed by: 1/2 a bottle of Merlot, Pinot Grigio or Pinot Grigio Rosé

£25 per person

PACKAGE TWO

Reception drink of a Bellini, Porn Star Martini, Margarita or mocktail
Followed by: 1/2 a bottle of Jean-Luc Colombo MPW white, red or rosé

£30 per person

OR

Bottega Rose Gold Spumante, Italy
Bottle £49

Bottega Rose Gold Spumante, Italy
Magnum £98

Veuve Clicquot Yellow Label Brut NV, France
Bottle £77

Veuve Clicquot Brut Rosé, France
Bottle £92

Dom Pérignon Brut, France
Bottle £205

Bucket of 6 Corona
£30

Booking Details

Please contact our reservations and events team to make your Christmas and festive bookings, contact via phone:

01752 639937

or email: **info@mpwsteakhouseplymouth.com**

All parties must pay a deposit of £15 per person upon their booking.

Festive and Christmas Day menus must be paid in full before your event date.

All monies taken are pre-paid and non-refundable. Your booking will be on a provisional basis and will only become confirmed and definite booking on receipt of full payment.



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MARCO PIERRE WHITE
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