



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

PRIVATE DINING MENU D

• £45 PER HEAD •

FOR THE TABLE

MARTINI GREEN OLIVES Cerignola (v) £4.25
WARM BAKED SOURDOUGH Salted butter (v) £3.95

STARTERS

CRISPY DEVILLED WHITEBAIT
Sauce tartare

SALT ROASTED BEETROOT SALAD
Kidderton Ash goats' cheese, walnut dressing (v)

ROASTED TOMATO & RED PEPPER SOUP

MARCO'S HOMEMADE SCOTCH EGG
Bulldog sauce, crystal salt

MAINS

SLOW BRAISED BLADE OF BEEF
Pommes purée, seasonal vegetables and red wine jus

ROASTED PORK CHOP WITH TARRAGON INFUSED BUTTER SAUCE
Creamed potatoes, green beans

SEABASS À LA PROVENÇAL
Young spinach, baby fennel, new potatoes, sauce vierge

WILD MUSHROOM RISOTTO
Truffle oil, shaved parmesan (v)

CHICKEN KIEV
Pommes frites, peas, roast vine tomatoes

DESSERTS

CAMBRIDGE BURNT CREAM
An original recipe from Trinity College dating back to 1630 (v)

CLASSIC DARK CHOCOLATE MOUSSE
Chantilly cream, hazelnut

BANANA AND CARAMEL MESS
Fresh banana, meringue, Chantilly cream, ice cream and caramel sauce (v)

TRADITIONAL APPLE CRUMBLE
Vanilla ice cream (v)

SIDES £3.75

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta
• Triple cooked chips (v) • Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with
toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

At least three days notice of pre-orders is required to guarantee the selection of dishes shown above. Failure to provide a pre-order within this time frame may result in a substitute dish being offered. A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians. Food Allergies and Intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

PRIVATE DINING MENU C

• £50 PER HEAD •

FOR THE TABLE

MARTINI GREEN OLIVES Cerignola (v) £4.25
WARM BAKED SOURDOUGH Salted butter (v) £3.95

STARTERS

WHEELER'S CRISPY CALAMARI
Fresh lemon, tartare sauce

CARROT AND CORIANDER SOUP

CLASSIC PRAWN COCKTAIL
Sauce Marie Rose, buttered brown bread

BOILED HAM EN GELÉE WITH PARSLEY
Homemade piccalilli, toasted sourdough

MAINS

35 DAY AGED 10OZ SIRLOIN STEAK
Roasted vine tomatoes, pommes frites

ROSEMARY BRAISED LAMB SHANK
Pommes purée, cabbage and pancetta

CHICKEN À LA FORESTIÈRE
Fricassée of wild mushrooms, Madeira roasting juices, pommes fondant
and petit pois à la française

ROASTED VEGETABLE WELLINGTON
Fondant potato and wild mushrooms (v)

SEABASS FILLET WITH SAFFRON SAUCE
Samphire, pommes sauté

DESSERTS

STICKY TOFFEE PUDDING
With butterscotch sauce and vanilla ice cream (v)

TRADITIONAL APPLE CRUMBLE
Vanilla ice cream (v)

CAMBRIDGE BURNT CREAM
An original recipe from Trinity College dating back to 1630 (v)

TIRAMISU

The classic Italian dessert with layers of sponge, mascarpone cream, espresso, liqueur and cocoa

SIDES £3.75

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta
• Triple cooked chips (v) • Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with
toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

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PRIVATE DINING MENU B

• £55 PER HEAD •

..... FOR THE TABLE

MARTINI GREEN OLIVES Cerignola (v) £4.25
WARM BAKED SOURDOUGH Salted butter (v) £3.95

..... STARTERS

SEVERN AND WYE SMOKED SALMON
Properly garnished, brown bread and butter

CARROT AND CORIANDER SOUP

SELECTION OF ENGLISH CHARCUTRIE
Coppa ham, Somerset cider chorizo, black pepper and garlic salami, cornichons,
warm baked sourdough

POTTED DUCK WITH GREEN PEPPERCORNS
Toasted sourdough, cornichons

..... MAINS

35 DAY AGED 10OZ RIB EYE STEAK
Roasted vine tomatoes, pommes frites

GRILLED SALMON STEAK WITH SAUCE BÉARNAISE
Roasted vine tomatoes, pommes frites

CLASSIC CHICKEN KIEV
Breaded chicken breast with garlic butter, pommes frites, buttered peas,
roasted vine tomatoes

ROASTED VEGETABLE WELLINGTON
Fondant potato and wild mushrooms (v)

ROAST BELLY PORK MARCO POLO
Roast belly of pork with crackling, petit pois à la française, honey spice roasting juices

..... DESSERTS

NEW YORK BAKED CHEESECAKE
Blueberry compote

CLASSIC DARK CHOCOLATE MOUSSE
Chantilly cream, hazelnut

THE BOX TREE ETON MESS
Fresh raspberries and strawberries, meringue, Chantilly cream, ice cream, caramel sauce

STICKY TOFFEE PUDDING
With butterscotch sauce and vanilla ice cream (v)

..... SIDES £3.75

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta
• Triple cooked chips (v) • Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with
toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

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PRIVATE DINING MENU A

• £60 PER HEAD •

..... **FOR THE TABLE**

MARTINI GREEN OLIVES Cerignola (v) £4.25
WARM BAKED SOURDOUGH Salted butter (v) £3.95

..... **STARTERS**

CLASSIC PRAWN COCKTAIL
Sauce Marie Rose, buttered brown bread

MEDITERRANEAN FISH SOUP
Croutons, rouille, Gruyère cheese

BAKED CAMEMBERT WITH FRESH HERBS
Roasted vine tomatoes, warm baked sourdough, vintage balsamico, olive oil (v)

POTTED DUCK WITH GREEN PEPPERCORNS
Toasted sourdough, cornichons

..... **MAINS**

35 DAY AGED 8OZ FILLET STEAK
Roasted vine tomatoes, pommes frites

ROAST RUMP OF LAMB
Dijon mustard and herb crust, rosemary roasting juices, pommes fondant, petit pois à la française

ROASTED VEGETABLE WELLINGTON
Fondant potato and wild mushrooms (v)

ROAST CHICKEN À LA FORESTIÈRE
Fricassée of wild mushrooms, Madeira roasting juices, pommes fondant and petit pois à la française

WHEELER'S CLASSIC FISH PIE
Buttered garden peas

..... **DESSERTS**

STICKY TOFFEE PUDDING
With butterscotch sauce and vanilla ice cream (v)

TRADITIONAL APPLE CRUMBLE
Vanilla ice cream (v)

NEW YORK BAKED CHEESECAKE
Strawberry compote

SELECTION OF FARMHOUSE CHEESES
Colston Bassett Stilton, Keen's Cheddar, Somerset Brie with grapes, quince jelly
and artisan crisp breads

..... **SIDES £3.75**

Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage and pancetta
• Triple cooked chips (v) • Pommes frites with sea salt (v) • Crispy onion rings (v) • French beans with
toasted almonds (v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

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