



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

'tis the season...

Festive Lunch & Dinner

Available from 20th November 2017 to 23rd December 2017

Lunch

Served between 12.00pm - 2.30pm

Two courses £20.95 per person

Three courses £24.00 per person

Children under 12 dine for half price

Dinner

Served between 6.30pm - 9.45pm

Three courses £27.50 per person

Children under 12 dine for half price

Festive Menu

Starters

- Marco's Game Pie with Young Spinach and Red Wine Jus
- Salad of Chicory with Candied Hazelnuts, Fresh Pear and Vintage Stilton (v)
- Velouté of Carrot and Pumpkin with Parmesan Croutons (v)
- Mushroom Tartlet with Poached Hens' Eggs and Sauce Hollandaise (v)
- Cocktail of Atlantic Prawns with Brown Bread and Butter and Sauce Marie Rose

Mains

- Traditional Turkey Roast with all the trimmings,
Bread Sauce, Cranberry and Roasting Juices
- Classic Steak and Frites with Brandy and Peppercorn Sauce
- Wheeler's Classic Fish Pie with buttered Garden Peas
- Rosemary and Potato Risotto with Fricassee of Wild Mushrooms (v)
- Severn and Wye Smoked Haddock and Leek Fish Cake,
with Poached Egg and Sauce Tartare

Desserts

- Traditional Christmas Pudding with Brandy Sauce (v)
- Black Cherry and Sherry Trifle Wally Ladd (v)
- Mr White's Rice Pudding with Armagnac and Prunes (v)
- Classic Fruit Cake and Vintage Stilton (v)
- Fresh Banana, Meringue and Caramel Mess and Vanilla Ice-Cream (v)
- Coffee and Mini Mince Pies (v)

Christmas Day Menu

Served between 12.00pm - 4.00pm

Three courses £85.00 per person

Children under 12 dine for half price

On Arrival

Glass of Prosecco

Canapés

Sundried Tomato and Prawn Aioli Canapé on Sourdough Toast

Smoked Mackerel Salad on Pitta Crisps

Starters

Scallop, Baby Leek and Potato Creamy Soup with Sourdough Croutons (v)

Grilled Asparagus, Poached Duck Egg and Coppa Ham
with Sauce Hollandaise and Valerian Salad

Carpaccio of Marinated Swordfish with shavings of Baby Fennel,
mild Red Chillies, Lilliput Capers and Shallot and Lime Dressing

Marinated Golden and Candy Beetroot and Buffalo Burrata, with homemade
Basil Pesto and Balsamic Glaze, Toasted Pinenuts, Micro Basil and Flowers (v)

Palate Cleanser

Lemon and Vodka Sorbet Shot

Mango and Passion Fruit Sorbet (alcohol free)

Christmas Day Menu

(continued)

Mains

- Traditional Roasted Turkey with mixed Winter Root Vegetables, Duck Fat Roasted Potatoes, Sage Stuffing, Pigs in Blankets and rich Gravy
- 35 Days Aged 8oz Fillet of Beef with Sauce Béarnaise, warm Piccolo Tomatoes, Steak Salad with Merlot Dressing and homemade Pomme Frites
- Mild Spiced Marinated Fillet of Monkfish with shavings of Fennel, Radishes and Pickled Cucumber on a bed of Mussels and Chorizo Paella
- Homemade Ravioli of Chestnut and Porcini Mushrooms with Parmesan Emulsion Sauce, Pearl Barley, Sautéed Wild Mushrooms and Baby Rocket (v)

Desserts

- Traditional Christmas Pudding with Butter Brandy Sauce
- Tropical Fruit and Coconut Trifles with Piña Colada Sauce
- Chocolate Nemesis with Crème Fraîche Ice-Cream,
Salted Caramel Sauce and Fresh Berries
- Selection of Great British Cheeses:
Colston Basset Stilton, Keen's Cheddar, Somerset Brie,
with Quince, Grapes and Celery, and St Peter's Rye Savoury Biscuits
(£5 supplement)

To Finish

- Freshly brewed Tea or Coffee with Mince Pies and Petit Fours

Boxing Day Menu

Served between 12.30pm - 3.00pm

Three courses £30.00 per person

Children under 12 dine for half price

Starters

Salmon and Cod Fishcake with fresh Salsa and Tartar Sauce

Roasted Parsnip Soup with Artisan Crouton

Pork Minion with Wild Mushroom and Madeira Sauce

Duck Terrine with Apple Purée and Citrus Salad

Mains

Roast Turkey with Stuffing, Seasonal Vegetables
and Duck Fat Roasted Potatoes

Roast Top Side Beef with Yorkshire Pudding, Root Vegetables
and Duck Fat Roasted Potatoes

Herb Crusted Fillet of Cod with Carrot Purée, Mash Potato
and Ratatouille with fresh Mussel Sauce

Risotto of Char-grilled Peppers with Asparagus,
Parmesan and Crispy Mushrooms

Desserts

Vanilla Crème Brûlée

Chocolate Torte with Raspberry Coulis

Baked Alaska

Passion Fruit Eton Mess

New Year's Eve Menu

Served between 7.00pm – 10.00pm

Five courses £59.95 per person

Children under 12 dine for half price

Canapés

Profiterole with Salmon Mousse

Turkey, Brie and Cranberry on Pumpnickel Rounds

Starters

Yellow Lentil and Spiced Carrot Soup with Sourdough Croutons

Seasonal Game Pâté wrapped in Pastry with Truffles

Seared Yellowfin Tuna with Mustard, Wasabi and Soy Dressing

Ravioli of Beetroot and Medjool Dates filled with Chickpea, Spinach,
Parsley and Tahini, with Apple Vinegar Dressing

Palate Cleanser

Lemon and Vodka Sorbet Shot

Mango and Passion Fruit Sorbet (alcohol free)

New Year's Eve Menu

(continued)

Mains

35 Days Aged 8oz Fillet of Beef with Sauce Bearnaise,
Warm Piccolo Tomatoes, Steak Salad with Merlot Dressing
and homemade Pomme Frites

Fillet of Roe with Sauce of Nobile Montepulciano Wine
and Millefiori Honey, with Baby Carrots, Baby Broccoli,
Blueberry Sauce and homemade Sourdough Dumplings

Pan Roasted Fillet of Hake with Chorizo, Sundried Tomato
and Fennel shavings on a bed of Saffron Risotto

Flan of Lentils with Ricotta and Baby Leek, served on a
bed of Cream of Pumpkin and Grilled Polenta (v)

Desserts

Traditional Christmas Pudding

Spiced Fragrant Pear Pavlova

Semifreddo with Dried Cherries

Valrhona Chocolate Mousse

Selection of Great British Cheeses:

Colston Basset Stilton, Keen's Cheddar, Somerset Brie,
with Quince, Grapes and Celery, and St Peter's Rye Savoury Biscuits
(£5 supplement)

Get in touch

For all Christmas party bookings, enquiries
or questions contact **01252 749 142** or
info@mpwsteakhouseyateley.com

Alternatively, pop in and have a chat:
Handford Lane, Cricket Hill, Yateley GU46 6BT

 **@MpwYateley**

 **Marco Pierre White Steakhouse Bar & Grill Yateley**

Terms and conditions apply. Please view website for details.



MARCO PIERRE WHITE

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www.mpwrestaurants.com