

Freshly Baked Sourdough (v)
Salted English butter
3.75

FESTIVE LUNCH

Two Courses 18.95 / Three Courses 22.95

Martini Green Olives (ve)
Cerignola
3.75

STARTERS

Marco's Game Scotch Egg,

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

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

Salt Roast Beetroot Salad

Candied walnuts, merlot vinegar, seasonal leaves (ve)

Classic Prawn Cocktail À La Russe

Sauce Marie rose, brown bread & butter, fresh lemon

MAIN COURSES

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

Grilled Rump Steak
With roasted piccolo tomatoes, bèarnaise
sauce, chunky chips

Pan Fried Fillet of Trout À La Forestière

Buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

Creamy Polenta
Aged Italian Cheese, grilled woodland
mushrooms, buttered leaf spinach (v)

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

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

SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50
Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25 / Macaroni Cheese 4.25

DESSERTS

Traditional Plum Pudding
Served with brandy sauce

70% Dark Chocolate Mousse Crème Chantilly, hazelnut nougatine

Apple & Almond Crumble
Vanilla ice cream





MARCO PIERRE WHITE

EST^D 1961











MARCO PIERRE WHITE

EST^D 1961

