

THE
MARCUS
GILBERT
WAREING
SCOTT

FESTIVE GROUP MENUS

To cater for groups of 9 or more guests this festive season, Marcus has worked with our chefs to create a range of set menus that combine our best selling favourites with the freshest seasonal produce.

Menu A	3- courses, 2 choices per course	£45 pp (lunch only)
Menu B	3- courses, 3 choices per course	£50 pp
Menu C	3- courses, 4 choices per course	£60 pp
Marcus' Menu	4 courses	£75 pp

Additional cheese course £7.50 pp

If your group comprises more than 18 guests, for menus A - C, we require that you choose one dish, per course, for all guests.

Canapés and Mulled Wine Bellini Reception at George's Bar -
£39pp

All group menus can be viewed below.

These are sample menus only.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 12.5% (15% for private dining) will be added to your bill

We can accommodate any dietary requests of which we are informed in advance.

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MENU A - £45 pp

French onion soup, gruyere croutons^V

House cured salmon
lychee, kaffir lime, buttermilk

—

Gilthead sea bream
courgette, Fowey mussels

Grilled spiced aubergine
baby beetroots, chimichurri^{Ve}

—

Plum & ginger cake, Reine claude plums^{Ve}

Banana soft serve,
honeycomb, banana bread crumb

Add winter truffle to any course £6

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MENU B - £50 pp

Crispy Dorset snails
Frigitelli peppers, pickled girolles

House cured salmon
lychee, kaffir lime, buttermilk

French onion soup, gruyere croutons ^V

—

Organic lamb rump
baby beetroots, chimichurri

Gilthead sea bream
courgette, Fowey mussels

Chickpea socca, winter vegetables
black olives, carrot purée ^{Ve}

—

Plum & ginger cake, Reine claude plums ^{Ve}

Banana soft serve,
honeycomb, banana bread crumb

Chocolate nougat
salted caramel, hazelnut, raspberry

Add winter truffle to any course £6

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MENU C - £60 pp

Stratasciella medjool dates, pomegranate, dukkah ^V

Crispy Dorset snails, Frigitelli peppers, pickled girolles

Grilled mackerel, Niçoise salad

French onion soup, gruyere croutons ^V

—

Organic lamb rump, baby beetroots, chimichurri

Stone bass, sandy carrot, pine nut

Spiced, Organic Rhug estate goose with chestnuts, pears and bread sauce

Chickpea socca, winter vegetables, black olives, purée ^{Ve}

—

Plum & ginger cake, Reine claude plums ^{Ve}

Chocolate nougat, salted caramel, hazelnut, raspberry

Baked brown sugar custard, passionfruit

Black figs, fresh honeycomb, milk ice cream

Add winter truffle to any course £6

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MARCUS' MENU - £75

House cured salmon, lychee, kaffir lime, buttermilk

—

Poached Isle of Gigha halibut
with wild mushroom & chervil risotto

—

Spiced, Organic Rhug estate goose with chestnuts, pears
and bread sauce

or

25 day dry-aged Aberdeen Angus Chateaubriand

—

Baked brown sugar custard, passionfruit

Add winter truffle to any course £6