

THE
MARCUS
GILBERT
WAREING
SCOTT

FESTIVE GROUP MENUS

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, 3 choices per course	£50 pp
Menu B	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
£50 per person

Burrata, pickled trompette,
caramelised onion & kalamata olive

Cured Loch Duart Salmon,
Nashi pear, coriander, buttermilk

Delica pumpkin soup,
confit lemon, seed pesto ^V

—

Saddle & faggot of Colne Valley lamb,
aubergine, harissa, babaganoush, peanut
Gilthead sea bream, roasted garlic, salsify

Salt baked heritage carrots,
walnut, Tunworth custard ^{VeO}

—

Espresso soft serve, coffee bean brittle

Chocolate nougat,
salted caramel, hazelnut

Stem ginger, apple and rosemary cake,
milk ice cream ^{VeO}

Add winter truffle to any course for £6

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MENU B
£60 per person

Burrata, pickled trompette,
caramelised onion & kalamata olive ^V

Cured Loch Duart salmon,
Nashi pear, coriander, buttermilk

Grilled mackerel, pink grapefruit, black radish

Duck liver parfait, roasted apple, brioche

—

Saddle & faggot of Colne Valley lamb,
aubergine, harissa, babaganoush, peanut

Stone bass, roasted garlic, charred cavolo nero, salsify

Slow cooked feather blade of beef,
shallot, king oyster mushroom

Roasted cauliflower, sambal aioli,
preserved lemon, minestra nera ^{VeO}

—

Espresso soft serve, coffee bean brittle

Chocolate nougat,
salted caramel, hazelnut

Stem ginger, apple and rosemary cake,
milk ice cream ^{VeO}

Caramelised white chocolate mousse, clementine

Add winter truffle to any course £6

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MARCUS' MENU

£75 per person

Cured Loch Duart salmon,
Nashi pear, coriander, buttermilk

or

Burrata, black winter truffle, hazelnut honey

—

Orkney scallop, Delica pumpkin, seeds, bottarga

—

Slow roasted Lake District sirloin of beef,
bordelaise sauce

or

Isle of Gigha halibut, salsify, pine nut pesto

—

Salted caramel tart, crème fraîche sorbet

or

Dark chocolate cremeux, English raspberry