

THE
MARCUS
GILBERT
WAREING
SCOTT

CHRISTMAS DAY
SAMPLE MENU

Gruyère Gougères

Celeriac soup, toasted walnuts, Pink lady apple

Gosset Extra Brut NV, Champagne, France

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Chicken & truffle terrine, golden enoki, mushroom ketchup

2015 Riesling Trocken Grauschiefer, Altenkirch, Rheingau, Germany

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Pan seared Scallops, curried cauliflower

2017 Pouilly Fumé La Renardière, Dom Bouchie-Chatellier, Loire, France

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Blackwell's Farm turkey, chestnut & onion stuffing, pigs in blankets

2015 Tempranillo Aalto, Ribera del Duero, Spain

or

South Coast sea bass, mussels, pearl barley risotto

2017 Chablis 1er Cru Côte de Lechet, Dom Tremblay, France

or

Roast Aberdeen Angus sirloin, lyonnaise onion tart

2015 Tempranillo Aalto, Ribera del Duero, Spain

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Chocolate Nougat, salted caramel, hazelnut

2015 Banyuls, Dom de la Rectorie, Roussillon, France

5 course menu at £120

5 course menu with matching wine £200

*Should you require any allergen information please ask a member of our team.
A discretionary gratuity of 15% will be added to your bill*