

THE
MARCUS
GILBERT
WAREING
SCOTT

CHRISTMAS DAY

Wednesday 25th December 2019

House cured venison with Sorbe pear puree, winter root vegetables, Madeira & Truffle

2018 Inspiration, Château de Berne, Côtes de Provence, France

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Chargrilled octopus with caramelised celeriac broth, green apple & celery

2018 Godello "Gaba do Xil" Telmo Rodriguez, Valdeorras, Spain

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Slow cooked hereford beef sirloin with bacon, onion & braised shin sauce

2016 Tempranillo Aalto, Ribera del Duero, Spain

or

Free range organic turkey with parsnip stuffing and cranberries

2011 Blaufränkisch "Bornemissza", Egri Korona Borház, Eger, Hungary

or

Poached Isle of Gigha Halibut with wild mushroom & chervil risotto

2017 Chenin Blanc, De trafford, Stellenbosch, South Africa

All main courses will be served with traditional trimmings of pigs in blankets, glazed carrots, Brussels sprouts, cauliflower cheese & roast potatoes.

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Colston Bassett Stilton with Guinness bread, smoked fig chutney & sorrel

NV Bual "Aged 10 Years", Blandy's (from a Jeroboam bottle-3L)

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White chocolate mousse with clementine sorbet, pistachio & pomegranate

2014 Moscatel "MR", Telmo Rodriguez, Malaga, Spain

5 course menu at £120

5 course menu with matching wine £185

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

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Beetroot terrine with Sorbe pear puree, winter root vegetables, Madeira & Truffle ^{Ve}
2018 Inspiration, Château de Berne, Côtes de Provence, France

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Delica pumpkin with caramelised celeriac broth, green apple & celery ^{Ve}
2018 Riesling Trocken, Eberbach Estate, Rheingau, Germany

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Roasted and glazed celeriac with chestnut and pear stuffing ^{Ve}
2017 Chenin Blanc, De trafford, Stellenbosch, South Africa
2013 Merlot, Morgenhof, Simonsberg-Stellenbosch, South Africa

*Main course will be served with traditional trimmings of carrots,
Brussels sprouts, cauliflower & roast potatoes.*

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Colston Bassett Stilton with Guinness bread, smoked fig chutney & sorrel ^V

or

Fresh pears with guinness bread and sorrel ^{Ve}
NV Bual "Aged 10 Years", Blandy's (from a Jeroboam bottle-3L)

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Dark chocolate mousse with clementine sorbet, pistachio & pomegranate ^V
2017 Jurançon "Clos Uroulat" Charles Hours, South West, France

5 course menu at £120
5 course menu with matching wine £185

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