

FESTIVE MENU

2 COURSES 31.50, 3 COURSES 39.50

STARTERS

Cream of celery soup, soft boiled egg, fresh chervil (v)

Salt roast beetroot salad, candied walnuts, grape vinegar, seasonal leaves (ve)

Classic prawn cocktail à la Russe, sauce Marie rose, brown bread & butter, fresh lemon

MAINS

Roast free-range turkey, served with all the trimmings, bread sauce, cranberry, roasting juices

Roast rump of lamb à la Dijonnaise, served with all the trimmings

Pan fried fillet of trout à la forestière, buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

Grilled rump steak with roasted piccolo tomatoes, Béarnaise sauce, chunky chips

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

DESSERTS

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Traditional plum pudding served with crème anglaise

Apple & almond crumble, vanilla ice cream

Chef's selection of ice creams & sorbets
Speak to your server for today's flavours

MARCO PIERRE WHITE
MR. WHITE'S
ENGLISH CHOPHOUSE ESTD 2015

A discretionary 12.5% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.(v) does not contain meat, (ve) does not contain any animal products.