

**CHRISTMAS & NEW YEAR 2015** 





# Christmas

Whether you're looking to add a touch of glamour to your Christmas party or just a festive evening out, you're guaranteed to experience a White Christmas at Marco Pierre White Steakhouse Bar & Grill Birmingham. You can enjoy festive lunch or dinner with us throughout December or celebrate Christmas Day, Boxing Day or New Year's Eve.

For all Christmas party bookings, enquiries or questions call 0121 634 3433 or email info@mpwsteakhousebirmingham.com



## STARTERS

Roast parsnip soup, fresh baked herb croutons & smoked paprika oil (V)

Smoked salmon terrine with horseradish, dill & pickled cucumber

Beetroot carpaccio, crumbled goats' cheese, walnut infused oil (V)

Italian prosciutto, mustardised fruit, toasted sourdough

## MAIN COURSES

Pan fried fillet of salmon, roasted new potatoes, wilted spinach, red pepper & lemon cream sauce

Roast turkey, cranberry stuffing, roast potatoes, Winter vegetables, red wine jus

Caramelised red onion & thyme tart tatin, watercress & Parmesan salad (V)

10oz rib eye steak with hand cut chips, beer battered onion rings, garlic & thyme roast tomato (£5.95 supplement)

## DESSERTS

Christmas plum pudding, brandy sauce

Dark chocolate tart, orange crisps, Cointreau cream

Sticky toffee pudding, vanilla ice-cream, salted caramel sauce



SET MENU / AVAILABLE FROM 20TH NOV - 24TH DEC. 12noon-4pm PRE ORDER REQUIRED FOR PARTIES OF 9 GUESTS AND OVER DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL 10% DISCOUNT ON ALL PRE ORDERED DRINKS



### STARTERS

Roast parsnip soup, fresh baked herb croutons & smoked paprika oil (V)
Smoked salmon terrine with horseradish, dill & pickled cucumber
Beetroot carpaccio, crumbled goats' cheese & walnut infused oil (V)
Italian prosciutto, mustardised fruit, toasted sourdough

## MAIN COURSES

Pan fried fillet of sea bass, sautéed new potatoes, wilted spinach, tarragon butter sauce

Roast turkey, cranberry stuffing, roast potatoes, seasonal vegetables, red wine jus

Caramelised red onion & thyme tart tatin, watercress & Parmesan salad (V)

Roast rump of lamb à la Dijonnaise, potatoes Dauphinoise

10oz rib eye steak with hand cut chips, beer battered onion rings, garlic & thyme roast tomato (£5.95 supplement)

## **DESSERTS**

Christmas plum pudding, brandy sauce

Dark chocolate tart, orange crisps, Cointreau cream

Sticky toffee pudding, vanilla ice-cream, salted caramel sauce

Duet of local cheese, quince ielly



SET MENU / AVAILABLE FROM 20TH NOV - 24TH DEC. 6pm-10pm
PRE ORDER REQUIRED FOR PARTIES OF 9 GUESTS AND OVER
LIVE MUSIC WILL BE AVAILABLE FROM 4pm - 6pm & 8pm - 10pm
HIGH SOCIETY 10th / 11th / 17th / 18th DECEMBER FROM 10.30pm - 12.30am
DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL
10% DISCOUNT ON ALL PRE ORDERED DRINKS



## TO START

Smoked salmon & cream cheese roulade, dressed leaves, lemon dressing

## **FOLLOWED BY**

Lobster & Champagne soup, shaved truffle

## MAIN COURSES

Roulade of Warwickshire turkey, apricot & cranberry farce, duck fat roasted potatoes, roasted vegetables, thyme jus

Roasted monkfish tail, Provencal ratatouille, pancetta crisp Panache of woodland mushroom, baby shallots in puff pastry, artichoke jam (v)

## **DESSERTS**

Plum pudding, brandy sauce

Dark chocolate & clementine Torte, honeycomb ice-cream

## AFTER DINNER

Selection of local cheese, walnut bread, quince jelly, nutty crackers

Filter coffee with warm mince pies



12noon – 5pm. PRE ORDER FOR MAIN COURSE REQUIRED / CHILDREN UNDER 10 HALF PRICE
TABLE WILL BE ALLOCATED FOR 2 ½ HOURS / LIVE MUSIC THROUGHOUT THE AFTERNOON
DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL



## Boxing Day Lunch

The restaurant is open all day and guests can dine from the à la carte menu.

Bookings available from 12 noon

HIGH SOCIETY BOXING DAY

10:30pm -12:30am



## Private Dining

## From £44.00 per person

With three exclusive private dining rooms that sit atop of the city skyline there is no better place to host an exclusive event this Christmas for up to 50 guests.

£250.00 room hire charge applies up to 22 guests.

Prices do not apply to Christmas Day or New Year's Eve events, please contact our sales team if you have any requirements for these dates.



## Sestive Champagne Afternoon Tea

## Served Sunday - Thursday between 12pm - 3pm in the Laurent-Perrier Champagne Lounge

£29.99 with a glass of Laurent-Perrier Brut £39.99 with a glass of Laurent-Perrier Rosé

Traditional Afternoon Tea served in our Laurent-Perrier Champagne Lounge. Indulge with a glass of Laurent-Perrier Champagne, assortment of sandwiches and cakes.



## Black & White Ball

Arrival 7.30pm, Dinner 8pm, Live Music & Dancing, Carriages 2am

## ON ARRIVAL

Selection of canapés & a glass of Laurent-Perrier Brut Champagne

## To Start

Artichoke veloute, white truffle oil

## Followed By

Terrine of wild game, toasted walnut bread, warm cranberry jelly

## Fish

Baked line caught cod, crispy cod cheek, celeriac puree

## MAINS

Classic beef fillet Wellington, fondant potato, sautéed wild mushrooms, Madeira jus

## **DESSERT**

Passion fruit parfait, Champagne sorbet

## TO FINISH

Selection of local cheese, nutty crackers, celery, grapes, quince jelly Coffee & sweets



BLACK TIE EVENT
DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL



## Our Little Extras



## **GIFT VOUCHERS NOW AVAILABLE ONLINE**

Why not treat someone to the Marco Pierre White experience with our exclusive gift vouchers.

## ACCOMMODATION

Super Festive Bed & Breakfast – from £129 per night for Fridays / £159 per night for Saturdays

Enjoy an overnight stay and full English breakfast. Available from 20th November

excluding New Year's Eve. All dates subject to availability

Xmas Break Rates – Stay 2 nights between 24th – 26th December £199.00 per person Including bottle of bubbles in the room / Christmas Day Lunch / Breakfast on both mornings.

Twixmas Break Rates – stay 2 nights between 27th – 30th December £199 per couple Including Breakfast on both mornings / 3 course dinner on 1st night.

New Year's Eve Special – from £499 per couple See in the New Year at Marco's Black and White Ball, an overnight stay and wake up to a delicious full English breakfast.



## Marco Pierre White Steakhouse Bar and Grill

200 Wharfside Street, The Cube, Birmingham, B1 1PR 0121 634 3433 | info@mpwsteakhousebirmingham.com

## TERMS AND CONDITIONS OF BOOKING

- A non-refundable and non-transferable deposit of £20.00 per guest is required within 7 days of booking to guarantee reservation
- 2. Final balances for tables over 9 guests to be pre-paid by Friday 6th November 2015
- 3. Any changes to your booking or cancellations must be made in writing
- 4. All monies paid are non-refundable and non-transferable
- 5. Prices include VAT at the current rate
- 6. All menus may be subject to change without prior notice
- 7. A discretionary 10% service charge will be added to your bill
- 8. Some foods may contain nuts or traces of nuts. All food allergen data sheets are available on request
- 9. Please advise the team of any dietary requirements ahead of your visit
- 10. Window seats will be subject to availability and must be pre booked. A £5.00 per person additional charge will apply to your final bill



Contact Name:	
Address:	
Post Code:	
Evening Tel No:	
Please specify your choice of event:	
I enclose a non-refundable, non-transferable deposit of £20.00 per person to secure the booking. Cheques must be crossed and made payable to Quadrant catering limited. If you are paying for a large group, please send one cheque only.	
AILS	
Credit Card Type:	
Expiry Date: Security No:	
Cardholder's Name:	
Card Number:	
I hereby authorise Quadrant Catering Limited to debit the amount of £	
Signature of Card Holder:	

