



FESTIVE MENU

LUNCH & DINNER

SUNDAY - THURSDAY | LUNCH 12:00PM - 3:00PM | DINNER 5:30PM - 10:00PM

£26.00 PER PERSON FOR TWO COURSES, £29.95 FOR THREE COURSES

FRIDAY & SATURDAY LUNCH | AVAILABLE 12:00PM - 3:00PM

£26.00 PER PERSON FOR TWO COURSES, £29.95 FOR THREE COURSES

FRIDAY & SATURDAY DINNER | AVAILABLE 5:30PM - 10:00PM

TO START

CREAM OF CAULIFLOWER SOUP Croutons, truffle infused olive oil (v)

DUCK RILLETTE Cornichons, toasted sourdough

WHEELER'S CLASSIC PRAWN COCKTAIL Brown bread & butter

SALAD OF GOATS' CHEESE & BEETROOT Candied walnuts, merlot dressing (v)

FINEST QUALITY SMOKED SALMON Capers, lemon oil, brown bread & butter (£3.00 supplement)

MAIN COURSES

TRADITIONAL ROASTED TURKEY All the trimmings, bread sauce, cranberry sauce, roasting juices

GRILLED SEA BASS À LA FORESTIÈRE Buttered leaf spinach, grilled woodland mushrooms, aged balsamic

BRAISED OX CHEEK Pomme purée, baby onions, bacon, mushrooms, carrots

GRILLED 80Z SIRLOIN STEAK (28 DAY AGED) Roasted vine tomatoes, English watercress, pommes frites (£6.00 supplement)

GRILLED CENTRE CUT 60Z FILLET (28 DAY AGED) Roasted vine tomatoes, English watercress, pommes frites (£10.00 supplement)

CREAMY POLENTA, AGED ITALIAN CHEESE Grilled woodland mushrooms, buttered leaf spinach (v)

DESSERTS

TRADITIONAL PLUM PUDDING Brandy sauce

DARK CHOCOLATE BROWNIE Pistachio ice cream, chocolate sauce (v)

BLACK CHERRY SHERRY TRIFLE WALLY LAD (v)

BAKED VANILLA CHEESECAKE Raspberries

SELECTION OF CHEESES Grapes, chutney, biscuits (£3.00 supplement) (v)



FESTIVE AFTERNOON TEA

MONDAY TO FRIDAY 12:00-5:00PM

SATURDAY TO SUNDAY 12:30-5:30PM

£21.95 PER PERSON

A SELECTION OF SANDWICHES, TO INCLUDE

TURKEY & STUFFING
CREAM CHEESE & CUCUMBER
HAM & MUSTARD MAYONNAISE
TUNA MAYONNAISE

A SELECTION OF SWEET TREATS, TO INCLUDE

MACAROONS
SPICED CARROT CAKE
CHEESECAKE & WINTER BERRIES
BLACK CHERRY SHERRY TRIFLE WALLY LAD (v)
RASPBERRY & ORANGE SCONES (v)
STRAWBERRY JAM & CHANTILLY CREAM

ACCOMPANIED BY TEA & COFFEE

Hotel Indigo Newcastle & Marco Pierre White Steakhouse Bar & Grill 2/8 Fenkle Street, Newcastle upon Tyne, Tyne & Wear, NE1 5XN

T. +44 (0)191 300 9222 | E. events@mpwsteakhousenewcastle.com

CHRISTMAS DAY MENU

AVAILABLE 12:00 - 3:00PM £99.00 PER PERSON

INCLUDING A GLASS OF CHAMPAGNE

TO START

VELOUTÉ OF CARROT & PUMPKIN Parmesan Croutons (v)

CONFIT CHICKEN & HAM HOCK TERRINE

Burnt apple purée, toasted sourdough

MPW ENGLISH CHARCUTERIE Celeriac remoulade, toasted sourdough

FINEST QUALITY SMOKED SALMON

Capers and lemon oil, brown bread & butter

CHEF'S SORBET

MAIN COURSES

TRADITIONAL ROASTED TURKEY

All the trimmings, bread sauce, cranberry sauce, roasting juices

ROASTED SADDLE OF VENISON

Braised savoy cabbage, roasted squash, Sarladaise potato, rich red wine jus

GRILLED SEA BASS À LA FORESTIÈRE

Buttered leaf spinach, grilled woodland mushrooms, aged balsamic

NORTHUMBRIAN BEEF FILLET (28 DAY AGED)

Braised ox cheek, Pommes purée, baby onions, bacon, mushrooms, carrots

CREAMY POLENTA, AGED ITALIAN CHEESE

Grilled woodland mushrooms, buttered leaf spinach (v)

DESSERTS

DARK CHOCOLATE BROWNIE Pistachio ice cream, chocolate sauce (v)

TRADITIONAL CHRISTMAS PUDDING Brandy sauce

CONFIT PEAR CRUMBLE Ice cream, cinnamon (v)

INDIVIDUAL LEMON MERINGUE PIE Limoncello gel

SELECTION OF CHEESES Grapes, chutney, biscuits (v)

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BOXING DAY

TO START

CREAM OF CAULIFLOWER SOUP Croutons, truffle infused olive oil (v)

CHICKEN & HAM HOCK TERRINE Burnt apple purée, toasted sourdough

THAI STYLE PRAWN SALAD Garlic, coriander, sweet chilli dressing

SALAD OF GOATS' CHEESE & BEETROOT

Candied walnuts, merlot dressing (v)

WHEELER'S CLASSIC PRAWN COCKTAIL Brown bread & butter

MAIN COURSES

ROASTED STRIPLOIN OF BEEF Yorkshire pudding, vegetables, roast potatoes

ROASTED LOIN OF PORK Crackling, stuffing, black pudding, roast vegetables

TRADITIONAL ROAST TURKEY

All the trimmings, bread sauce, cranberry sauce, roasting juices

GRILLED SALMON STEAK À LA FORESTIÈRE

Baby spinach, vintage balsamic, olive oil, fresh herbs

CREAMY POLENTA, AGED ITALIAN CHEESE

Grilled woodland mushrooms, buttered leaf spinach (v)

DESSERTS

STICKY TOFFEE PUDDING Caramel sauce, vanilla ice cream (v)

DARK CHOCOLATE BROWNIE Pistachio ice cream, chocolate sauce (v)

ETON MESS Crushed meringue, whipped cream, berries (v)

BAKED VANILLA CHEESECAKE Blueberry compote

SELECTION OF CHEESES Grapes, chutney, biscuits (£3.00 supplement) (v)

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NEW YEAR'S EVE DINNER



MARCO ESCAPES

CHRISTMAS PACKAGES

Dinner, bed and breakfast packages available throughout the Festive Season from £99.00 per room, per night.



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BOOKING TERMS & CONDITIONS

Bookings for tables of eight or more will be held provisionally for a maximum of 14 days.

Booking confirmation is subject to a £10.00 per person non-refundable, non-transferrable deposit.

The final balance will be due one calendar month prior to the dining date. A pre-order is required in advance of dining.

For all reservations, a discretionary 10% service will be added to your bill.

Please give advance notice of any specific dietary requirements. All weights are uncooked. All prices include VAT at 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. Some of our dishes contain alcohol - please ask a team member for further details.

