

THE
MARCUS
GILBERT
WAREING
SCOTT

CHRISTMAS DAY
SAMPLE MENU

Cauliflower velouté, spiced prune, smoked bacon

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Chicken liver parfait, granola, toasted brioche

2014 Riesling Kabinett "Rausch", Forstmeister Geltz-Zilliken, Mosel, Germany

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Scottish scallops, pumpkin, truffle, endive

2015 Malvazija Istarska "Alba", Ivica Matošević, Istria, Croatia

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Walsgrove Farm turkey, traditional Christmas trimmings

2014 Barbaresco, Ca' Nova, Piedmont, Italy

OR

Roast Aberdeen Angus sirloin, Yorkshire pudding, horseradish, red wine

1999 Château La Providence, Pomerol, Bordeaux, France

OR

Wild sea bass, cider, mussels, leeks, chanterelles, hazelnut

*2013 Chassagne-Montrachet "Les Battaudes" Domaine Agnès Paquet,
Burgundy, France*

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Dark chocolate, clementine, pistachio

2009 Tokaji Aszú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary

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*

THE
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GILBERT
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CHRISTMAS DAY
VEGETARIAN SAMPLE MENU

Cauliflower velouté, spiced prune, smoked cream

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Burrata, romesco, basil

2014 Poire "Granit", Domaine Eric Bordelet, Normandy, France

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Beetroot, labneh, falafel

2014 Malvazija, Gasper, Goriška Brda, Slovenia

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Salt baked Delica pumpkin, truffle gnocchi, leeks, chanterelles

2000 Barbaresco "Rabaja", Giuseppe Cortese, Piedmont, Italy

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Dark chocolate, clementine, pistachio

2009 Tokaji Azú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary

5 course menu at £120

5 course menu with matching wine £200

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