

THE MARCUS GILBERT WAREING SCOTT

DECEMBER FESTIVE SAMPLE MENUS

Christmas Day

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Christmas Day Vegetarian

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Christmas Day Vegan

All group menus can be viewed below.

These are sample menus only.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 15% will be added to your bill.

We can accommodate any dietary requests of which we are informed in advance.

Confirming your reservation

To secure your Christmas Day reservation, we ask that you kindly complete and submit our Christmas Day Booking Form, which will be sent to you on reservation. We also require a deposit of £129 per guest (£70 per child under 13) which you can settle by clicking the link sent to you on receipt of the booking form.

Once we receive the above, your reservation will be confirmed.

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CHRISTMAS DAY
SAMPLE MENU

Cauliflower velouté, spiced prune, smoked bacon

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Chicken liver parfait, granola, toasted brioche

2013 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 Gevrey-Chambertin Domaine Duroché, Burgundy, France

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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Seasonal cheese from La Fromagerie

NV Graham's 20 years old Tawny, Douro, Portugal

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Dark chocolate, clementine, pistachio

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

6 course menu at £129

6 course menu with matching wine £199

*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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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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Seasonal cheese from La Fromagerie

1977 Cockburn "Vintage", Douro, Portugal

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Dark chocolate, clementine, pistachio

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

6 course menu at £129

6 course menu with matching wine £199

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CHRISTMAS DAY
VEGAN SAMPLE MENU

Pumpkin velouté, toasted seeds

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Swede spaghetti, miso emulsion, parsley & brioche crumbs
2014 Poire "Granit", Domaine Eric Bordelet, Normandy, France

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Brussels sprouts, chestnut & sage risotto
2014 Malvazija, Gasper, Goriška Brda, Slovenia

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Roast cauliflower, chestnut, truffle, kale, leeks, chanterelles
2000 Barbaresco "Rabaja", Giuseppe Cortese, Piedmont, Italy

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Slow cooked polenta, braised mushrooms, mushroom gravy, confit garlic, thyme
2009 Tokaji Azú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary

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Warm pear and ginger cake, pine nut creme, rosemary
2004 Vin Santo del Chianti Rufina, Prunatelli, Tuscany, Italy

6 course menu at £129
6 course menu with matching wine £199

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