Festive Feasting

For the whole table to share, served family style for groups of 6+

Silver: 2 courses £29.95 | 3 courses £34.95 | Gold: 3 courses £44.95
January: 2 courses £24.95 | 3 courses £29.95

Aperitif

Crimson Highland | Scottish Pear | Mince Pie Sour
Tiramisu | Black Ruby Sour | Ruby Negroni
£13 supp

Champagne

Joseph Perrier, Cuvée Royale Châlons-En-Champagne, France NV
Glass £18.5 | Bottle £88

Starters

Smoked trout, cucumber, wasabi, pumpernickel
Roast wild mushrooms, rye bread, tomato onion chutney *(pb)*
Chicken liver parfait, Port Jelly, brioche

Mains

All mains served with festive trimmings
Rosemary roast potatoes *(pb)* | Brussel sprouts & chestnuts *(pb)*
Garlic thyme roasted root vegetables *(pb)* | Pigs in blankets
Cranberry sauce *(pb)*

Pumpkin tortelloni, charred squash, cream cheese, pumpkin seeds *(pb)*
Roast cod, sea vegetables, Grenobloise sauce
Roast turkey, stuffing, gravy

Desserts

Chocolate mousse, cherries, amaretti biscuits *(v)*
Christmas pudding, brandy custard *(v)*
Pineapple carpaccio, lime curd, raspberry, pistachio *(v) (pb on request)*

Cheeseboard

Cashel blue, Tunworth, Montgomery Cheddar
chutney, grapes, fig & sultana toast
£12 supp

Coffee, tea and mince pies

£5 supp

Please enquire for peak and off peak dates. Sample menu subject to change | (v) Vegetarian | (pb) Plant based (gf) Gluten free. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.

MARLOWE