



MARCO PIERRE WHITE

ESTD 1961

5 Threadneedle Street

London, EC2R 8AY

020 7657 8144 | info@mpwbank.com

www.mpwrestaurants.com

Christmas Day Menu

For the Table

Amuse Bouche

To Start

Lobster, truffle & gnocchi au gratin, parmesan & tarragon butter sauce

Spiced fillet of Beef, Roquefort bon-bon, capers, merlot, land greens

Carpaccio of Beetroot, candied walnuts, Ragstone goat's cheese, walnut dressing

Mains

Roast Bronze Free-Range Turkey, roast potatoes, glazed carrots, Brussel sprouts, traditional garnish and cranberry sauce

Pan Roast Fillet of Wild Sea Bass, roast Jerusalem artichokes, celeriac puree, baby leeks

Butternut Squash Wellington, celeriac puree, wild mushrooms, roast parsnips, aged balsamic

Desserts

Threadneedles traditional Homemade Christmas Pudding, brandy butter, rum custard, vanilla ice cream

Chocolate Pave, Chantilly cream, candied kumquats, orange sorbet

Artisan Cheese Plate, truffle honey, fruit bread, compote

Coffee & Petit fours

• £90.00 PER PERSON | AVAILABLE 12 PM - 3 PM •



New Year's Eve Menu

To Start

A risotto of seafood, crème fraiche & soft herbs

English Charcuterie plate, ham hock & apple terrine, sourdough, piccalilli, apple compote

Quail's egg Maintenon, duxelle, hollandaise, cress

Classic French Onion Soup, gruyere, croutons, au gratin

Mains

Braised Daube of Beef, potato puree, glazed cabbage, bordelaise garnish, red wine sauce

Grilled Fillet of Salmon, ginger, crispy kale, miso & lemon emulsion

Plancha seared fillet of Bream, hasselback potatoes, saffron cream sauce

Hot terrine of Nuts, pecorino & truffle, celeriac puree, roast beetroot, herb salad

Desserts

Caramel & Madeira tart, prunes and Armagnac, milk ice cream

Flourless Chocolate torte, griottines cherries, honeycombe, white chocolate ice cream

Artisan cheese board, quince jelly, crackers, traditional garnish

Coffee & Petit fours

• £75.00 PER PERSON | AVAILABLE 5.30PM - 9.30PM •





MARCO PIERRE WHITE
WHEELER'S
OF ST. JAMES'S EST 1856
OYSTER BAR & GRILL ROOM

'tis the season...

Marco Pierre *White Christmas*

Whether you are looking to add a touch of glamour to your Christmas Party or just a festive evening out, you are guaranteed to experience a white Christmas at Marco Pierre White Wheeler's Restaurant & Bar at Threadneedles Hotel.

Festive Lunch & Dinner

Available from the 26th of November to the 21st of December 2018

Three courses Festive Menu £45.00 / person

Christmas Day Menu £90.00 / person

New Year's Eve Menu £75.00 / person (available 17:30 – 21:30)

Please ask a member of staff for a copy of our premium Christmas menu available for private events.

Lunch served between 12:00 – 14:30

Dinner served between 17:30 – 22:00

For all bookings and enquiries please contact us on **020 7657 8144** or email info@mpwbank.com

Festive Menu

By Executive Chef Alexander Tyndall

To Start

A veloute of button mushrooms, sautéed wild, chervil & croutons
Assiette of Salmon, bon-bon, roulade and hot smoked
Hot salad of Guinea Fowl, boudin, hazelnut, grand marnier dressing
A risotto of Roasted leeks, morteau sausage, crème fraiche & lemon thyme
Fried Tofu, crispy quails egg, roast pineapple, miso & coriander

Mains

Roast Turkey, chateau potatoes, pigs in blanket, cranberry sauce
Braised Short Rib of Beef, salsify, baby onions, glazed carrots, red wine jus
Plancha seared fillet of Sea Bream, fregola, sauce americaine, lobster & truffle butter
Pan Roasted fillet of Grey Mullet, Potato & almond gratin, carrot & vanilla puree, bok choy
Roasted romano peppers, basmati rice, caramalised shallots, sultanas, lentil puree & yoghurt

Desserts

Threadneedles Homemade Christmas pudding with brandy sauce & ice-cream
Pave of White & Dark Chocolate, griottines cherries, Chantilly cream
Date & mascarpone tart, lemon crème fraiche
Marmalade & semolina cake, saffron & cardamom poached pear
Marco's Fruitcake with Colston Bassett Stilton & crackers

To Finish

Coffee and mini mince pies

• £45.00 PER PERSON •

Festive Afternoon Tea

Enjoy the elegant settings of our Dome Lounge for afternoon tea with a twist.

For £29.00 per person, relish in this quintessentially British tradition with a selection of finger sandwiches, freshly baked English scones with clotted cream and jam, selection of mini pastries, and a seasonal tea-time treats with Christmas cakes and mince pies.

Our afternoon tea service is accompanied by a choice of classic and infusion teas, or enhance your experience with a glass of Champagne for just £41.00 per person.

Afternoon tea is available daily between 12:00 and 17:00.

Exclusive Hire of the Dome Lounge

The Dome Lounge is the beating heart of Threadneedles. Located in the former banking hall, a graded II listed building, its iconic glass dome dating back 1856 marks the centrepiece of the luxury hotel.

Make a special night of a festive celebration one to remember.

For enquiries please call us on **020 7657 8295** or email events@hotelthreadneedles.co.uk

Terms & Conditions

- Any changes to your booking or cancellations must be in writing to info@mpwbank.com
- A non-refundable and non-transferable deposit of £25.00 per guest is required for parties of 6 or above within 14 days of booking to guarantee reservation in the festive season. 72 hours cancellation notice required
- Parties of 20 or more diners must pre-order
- Premium Christmas menu must be pre-ordered 7 days in advance
- Prices include VAT at the current rate
- A discretionary 12.5% service charge will be added to your bill

Exclusive use of Marco Pierre White Wheeler's Restaurant & Bar is available.

Rooms & suites can be booked at Threadneedles Hotel.

For more information please call **020 7657 8295** or email: events@hotelthreadneedles.co.uk.