

# VALENTINE'S WEEKEND THREE-COURSE SET MENU

£36.95 per person

## STARTER

Ceviche of scallops, oriental style, red chilli,  
ginger, sesame oil, soy sauce, fresh coriander

Roast corn-fed chicken broth, truffle oil,  
grilled woodland mushrooms, dumplings

Spiced cauliflower salad with pomegranate and coriander

Fritto Misto for two +£2 supplement

## MAINS

Pan roast Guinea fowl a la forestiere, pomme dauphinois,  
grilled woodland mushrooms, buttered leaf spinach,  
madeira roasting juices

Chalk stream trout a la Provençal, tomato fondue, anchovies,  
black olives, soft herbs, extra virgin olive oil, fresh lemon

Risotto Milanese, saffron, Italian hard cheese, soft herbs (v)

28-day aged Chateau Briand for two served with, triple cooked chips,  
pomme frites, green salad with truffle dressing, roasted vine tomatoes,  
watercress, bearnaise, peppercorn sauce+ £8 supplement

## DESSERT

Dark chocolate fondant, milk ice cream

Prosecco poached strawberries, lemon sorbet, fresh mint

Selection of cheeses, vintage stilton, ripe brie, mature cheddar,  
grapes, preserve, artisan crackers — as the great Perry Smith once said  
*"you only need three cheeses"*

Trio of desserts

Eton mess, chocolate fondant, blueberry cheesecake  
+£2.50 supplement

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL