

FESTIVE DINNER

3 COURSE | 52.50

❖ STARTERS ❖

Wookey Hole Cheddar Soufflé
Truffle & chive cream sauce

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

Scottish King Scallops
Creamy mash, garlic & parsley butter,
crispy panko

Heritage Beetroot (VG)
Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Pan-Fried Cod
Caramelised cauliflower purée,
chorizo & crispy kale

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms,
peppercorn sauce

Angus & Hereford Fillet 225g
Roasted tomatoes & mushrooms,
peppercorn sauce (£6 supplement)

Celeriac Au Poivre (VG)
Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

White Chocolate & Blackberry Panna Cotta
Pickled blackberries & white chocolate tuile

Dark Chocolate Delice (V)
Salted caramel, Amarena cherry

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

Artisan Cheese Selection
Quince jelly, grapes & biscuits (£2.50 supplement)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

(V) Vegetarian (VG) Vegan

Allergens
& Calories
Scan this code.



Marlow AW23

FESTIVE VEGETARIAN & VEGAN

3 COURSE | 37.50

❖ STARTERS ❖

Hummus & Muhammara (VG)

Butter bean hummus, spicy red pepper dip,
walnuts & crisp Arab bread

Truffle & Leek Croquettes (V)

Truffle aioli

Heritage Beetroot (VG)

Squash hummus, cauliflower tabbouleh,
tahini & dukka spice

❖ MAINS ❖

Celeriac Au Poivre (VG)

Peppered roasted celeriac, baby spinach,
hash brown, port & mushroom sauce

Lebanese Fattoush (V)

Halloumi, crispy khubz bread, heirloom tomato,
radish, cucumber, mint, parsley & buttermilk

Halloumi Burger (V)

Grilled onions, pickles, tomato, butter lettuce,
spicy burger sauce, brioche bun & chips

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

Christmas Plum Pudding (V)

Rum & raisin butter, brandy sauce

Warm Chocolate Fondant (V)

Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)

Vegan flavours available on request

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Estate SS23

FESTIVE SHARING

33.00 PER PERSON

*A sharing feast, perfect for a drinks
reception or a casual christmas get-together*

Hummus & Muhammara 
Crisp Arab bread

Truffle & Leek Croquettes
Truffle aioli

Tempura King Prawns
Chilli & lime jam

Grilled Asparagus 
Sweet soy & sesame

Crispy Duck Spring Rolls
Pineapple & ginger dipping sauce

Chicken Skewers
Tikka spices, mint yoghurt

Tuna Au Poivre
Peppered yellowfin tuna

Fish & Chips
Tartare sauce

Angus Beef Burger
Cheddar cheese, brioche bun,
spicy sauce

Grilled Halloumi Burger 
Brioche bun, spicy club sauce

Bomboloni 
Mini sugared doughnuts

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 Vegetarian  Vegan

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Marlow SS23

DRINKS PACKAGES

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 115.00

3 x Prosecco Rosé Caneva Extra Dry 120.00

3 x Champagne Eugène III Brut 155.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 90.00

White: Vermentino Colombard Les Vignerons

Red: Carignan Syrah Les Vignerons

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE TWO 110.00

White: Sauvignon Blanc Fat Barrel

Red: Merlot Alma de Chile Reserva

Rosé: Zinfandel Blush Golden State

PACKAGE THREE 145.00

White: Chablis J Moreau & Fils

Red: Malbec La Linda

Rosé: Château Hermitage St Martin iKon

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 70.00

12 x Asahi 330m 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 165.00

1 x Hendrick's, Pinkster gin, Jack Daniel's,
Amaretto, Bacardi Carta Blanca 150.00

*Select two mixers from our soft drink range
(Red Bull - £18 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 120.00

Designed to be drunk neat