



BRASSERIE

# MARCELINE



## £55 FESTIVE MENU

**A CONVIVIAL FESTIVE MENU OF SHARING  
STARTERS AND DESSERTS, WITH  
INDIVIDUAL MAINS**

### TO SHARE

**FIG & GOATS CHEESE SALAD (V, GF)**

Beetroot, Red Leaves

**TURKEY CARPACCIO (DF)**

Berry Jam, Black Truffle, Rye Bread

**ROASTED RAINBOW VEGETABLES**

**(VG, DF, GF)**

Vegan Lemon Ricotta, Rosemary

### A CHOICE OF

**SAGE ROAST CHICKEN (DF, GF)**

Celeriac Purée

**BOUEF BOURGINON (GF)**

Red Wine, Mushroom, Onion, Garlic

**MUSHROOM BOURGINON (VG, DF, GF)**

Mushroom, Onion, Garlic

### SIDES FOR THE TABLE

**BROWN BUTTER PARSNIP MASH (GF, V)**

**CRISPY SPROUTS AND KALE (VG, DF, GF)**

**ROASTED WINTER VEGETABLES (VG, DF, GF)**

### TO SHARE

**GINGERBREAD CRÈME BRULÉ (GF)**

**MULLED WINE POACHED PEARS (VG, DF)**

Clementine Sorbet

*V - Vegetarian / VG - Vegan / DF - Dairy Free / GF - Gluten Free*

*Our menu is crafted with fresh, seasonal ingredients and may be  
subject to change*





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# MARCELINE



## £85 FESTIVE MENU

ENJOY FESTIVE FLAVOURS WITH EVERY COURSE  
SERVED INDIVIDUALLY, JUST FOR YOU!

### A CHOICE OF

**KING SCALLOP (GF)**

Parsnip Purée, Pancetta

**WARM CHEESE SOUFFLÉ (V)**

Gruyère Cream, Truffle

**PAN-FRIED DUCK (GF, DF)**

Fig, Red Leaves

**ROASTED RAINBOW VEGETABLES (VG, GF)**

Vegan Lemon Ricotta, Rosemary

### A CHOICE OF

**TURKEY (DF)**

All the Festive Trimmings

**SIRLOIN (GF)**

Béarnaise Sauce

**PAN-SEARED COD LOIN (DF)**

Celeriac Purée

**ROASTED SQUASH (VG)**

Pearl Barley, Winter Vegetables

### SIDES FOR THE TABLE

**BROWN BUTTER PARSNIP MASH (GF, V)**

**CRISPY SPROUTS AND KALE (VG, GF, DF)**

**ROASTED WINTER VEGETABLES (VG, GF, DF)**

**ROAST POTATOES (VG, GF, DF)**

**CAULIFLOWER GRATIN (VG, DF)**

### A CHOICE OF

**PANETTONE PUDDING**

Winter Berries

**GINGERBREAD CRÈME BRULÉ (GF)**

**CHOCOLATE TORTE (VG, DF)**

Cherry Sorbet

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## £70 FESTIVE MENU

**A FESTIVE FEAST TO SHARE - ALL COURSES  
SERVED FAMILY-STYLE FOR A TRUE TASTE OF  
TOGETHERNESS**

### TO SHARE

**SMOKED SALMON TARTINE**  
Crème Fraiche, Lemon, Capers

**TURKEY CARPACCIO (DF)**  
Berry Jam, Black Truffle, Rye Bread

**ROASTED RAINBOW VEGETABLES (VG, GF)**  
Vegan Lemon Ricotta, Rosemary

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### TO SHARE

**PAN-FRIED SALMON A LA MEUNIERE (GF)**  
Lemon, Capers, Shallots & Herbs

**SAGE ROAST CHICKEN (GF)**  
Celeriac Purée

**ROASTED SQUASH (VG, DF)**  
Pearl Barley, Winter Vegetables

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### SIDES FOR THE TABLE

**BROWN BUTTER PARSNIP MASH (GF,V)**

**CRISPY SPROUTS AND KALE (VG, GF, DF)**

**ROASTED WINTER VEGETABLES (VG, GF, DF)**

**ROAST POTATOES (VG, GF, DF)**

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### TO SHARE

**PANETTONE PUDDING**  
Winter Berries

**MULLED WINE POACHED PEARS (VG, DF)**  
Clementine Sorbet

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## THE FINAL TOUCHES

**PIG IN BLANKET PINWHEEL (SERVES 8-10)**

**£15**

**MINCE PIES**

**£4.5PP**

**FLAMING TABLESIDE CHRISTMAS PUDDING  
(SERVES 10-12)**

**£60**

**ADD A CHEESE & PORT COURSE**

**£25PP**

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## ON ARRIVAL

**SMOKED SALMON & CAVIAR BLINI**

**£7**

**TWO SIPS MARTINI**

**£5**

**CHERRY MANHATTAN**

**£12**

**GLASS OF CHAMPAGNE**

**£15**

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## JUST ONE MORE

**TAWNY PORT, GRAHAMS, 10YR**

**£12**

**TIRAMISU ESPRESSO MARTINI**

**£13**

**MACALLAN 12YR / 15YR**

**£20 / £28**

**TEA & FILTER COFFEE**

**£5PP**

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