IT'S BEGINNING TO LOOK A LOT LIKE CHRISTMAS Datco's

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NEW YORK ITALIAN BY MARCO PIERRE WHITE

FESTIVE MENU 2017

A MARCO PIERRE 'WHITE CHRISTMAS'

We are delighted to offer you our Marco Pierre White New York Italian Restaurant which will host an exciting array of events throughout the festive period. Whether you are looking to add a touch of glamour to your Christmas party or a festive evening out Marco's is the place for you.

START THE NIGHT OFF WITH A BOTTLE OF FIZZ

Prosecco, extra dry, Italy £29.50

Bottega Prosecco Gold Rose, Italy £42

J Lemoine, Champagne £45

Veuve Clicquot, Yellow Label £70

By pre-booking your 'Fizz' we guarantee the night to start with a touch of glamour.

VOUCHERS AVAILABLE

Looking for a festive gift for friends or family? Dinner for two, afternoon tea, spa treatments, or just monetary values for them to choose.

> Purchasable at the hotel or online www.vouchermine.co.uk/marcos-kegworth

AND SO TO BED

Rooms available from £75 PER ROOM including full English breakfast.*

Why not make your stay extra special and upgrade to an Executive or Superior room from **£10 PER ROOM PER NIGHT.** 'Excludes New Year's Eve.

WWW.MARCOSKEGWORTH.COM and INFO@MARCOSKEGWORTH.COM



CHRISTMAS LUNCHES

Why not join us for mouth-watering dishes, delightfully trimmed tables and impeccable service.

Available from Friday 24th November - Friday 22nd December. Tables available from 12 noon - 5.00pm.

MENU

Pumpkin, carrot and parmesan soup with warm focaccia V GF* Parma ham with freshly crushed avocado GF Calamari with chilli and spring onion, lemon mayonnaise dip Smoked hickory baby back ribs with BBQ sauce GF Tomato and mozzarella caprese with fresh basil V

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Traditional roast turkey with sage and onion stuffing, roast potatoes, pigs in blankets with a pan gravy served with seasonal vegetables **GF***

40-day aged rump steak with béarnaise sauce, rocket salad and fries (£6.00 supplement) GF Cannelloni of Severn and Wye hot smoked salmon baked in a rich mornay sauce with fresh thyme Wild mushroom lasagne al forno with baked garlic ciabatta V

The great American burger with cheese, crisp bacon, spicy ketchup and French fries

Tiramisu

Christmas pudding with brandy sauce Sticky toffee pudding with butterscotch sauce

Mont blanc mess chestnut purée, meringue, Chantilly cream and hot chocolate sauce GF Tropical fruit salad with set vanilla cream and passion fruit sauce V GF

Mini mince pies



V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements. Children's menu available on request.



CHRISTMAS EVENINGS

Marco's New York Italian is all about good Italian American food, friendly service and a relaxed setting to enjoy the company around you.

Available every evening from Friday 24th November - Saturday 23rd December Bookings from 6pm.

Live entertainment on Friday and Saturday evenings.

MENU

Pumpkin, carrot and parmesan soup with warm focaccia V GF* Parma ham with freshly crushed avocado GF Calamari with chilli and spring onion, lemon mayonnaise dip Smoked hickory baby back ribs with BBQ sauce GF Tomato and mozzarella caprese with fresh basil V

Traditional roast turkey with sage and onion stuffing, pigs in blankets with a pan gravy served with seasonal vegetables and roast potatoes **GF***

40-day aged rump steak with béarnaise sauce, rocket salad and fries (£6.00 supplement) GF Cannelloni of Severn and Wye hot smoked salmon baked in a rich mornay sauce with fresh thyme Wild mushroom lasagne al forno with baked garlic ciabatta V

The great American burger with cheese, crisp bacon, spicy ketchup and French fries

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Tiramisu

Christmas pudding with brandy sauce

Sticky toffee pudding with butterscotch sauce

Mont blanc mess chestnut purée, meringue, Chantilly cream and hot chocolate sauce GF Tropical fruit salad with set vanilla cream and passion fruit sauce V GF

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Mini mince pies



£24.95 SUNDAY -THURSDAY

Children's menu available on request.

V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements.







PRIVATE PARTIES

With two delightful private dining rooms that can accommodate parties of 6-20, you can still enjoy the great atmosphere and food but with a private space to celebrate with family or friends.

Please ask for details!



CHRISTMAS DAY

This stylish restaurant is the perfect place to enjoy the atmosphere it brings mixed with the good company of friends and family and delicious, tasty food.

Tables available from 12.30pm - 3.30pm.

A gift from Santa to all.

MENU

Wild mushroom soup with truffle oil V GF

Smoked salmon and dill mousse with a caper and lemon dressing and a horseradish cream GF

Ham hock terrine with homemade piccalilli and toasted sourdough GF* Heirloom tomato and mozzarella caprese with rocket salad and basil dressing V GF*

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Lemon sorbet with candied lemon V GF

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Traditional roast turkey with sage and onion stuffing, roast potatoes, pigs in blankets with and cranberry jus GF*

Pan seared salmon fillet with a watercress veloute and fondant potato GF Butternut squash and Brie pithivier with new potatoes V Braised blade of beef with a wholegrain mustard mashed potato GF All served with seasonal vegetables

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Christmas pudding with brandy sauce White and dark chocolate fondants with chocolate sauce GF Italian lemon meringue pie with raspberry coulis Baileys cheesecake with Chantilly cream Tropical fruit salad with a vanilla panna cotta V GF

Petit fours and coffee



PERSON

Children's menu available on request.

V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements.





£29.95

CHILDREN

12 & UNDER

BOXING DAY

Enjoy a relaxing lunch with a New York Italian twist. This menu offers a mix of traditional and modern flavours to create a menu ideal for this special day.

Tables available from 12.00noon - 4.00pm.

MENU

Pumpkin, carrot and parmesan soup V GF Devilled crispy whitebait with sauce tartar

A duo of arancini pesto and parmesan and beef ragu and pea with a pepolata sauce

Tomato and basil bruschetta V

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Pan seared seabream fillet with rocket, caponata and sautéed new potatoes GF Gnocchi alla sorrentina sauce Pomodoro cherry tomatoes, buffalo mozzarella V

> Oven roasted chicken supreme with seasonal vegetables and potatoes and a chasseur sauce GF

Roast rump of lamb a la dijonnaise, haricot verts, potatoes Dauphinoise and roasting juices GF

Lemon tart with Chantilly cream Tropical fruit salad with vanilla panna cotta V GF Ice cream and sorbets GF

Chocolate sponge pudding with chocolate custard

Children's menu available on request.

V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements.







NEW YEAR'S EVE IN MARCO PIERRE WHITES NEW YORK ITALIAN

Make a night of it from just **£114.50 PER PERSON** based on 2 people sharing. Package includes a champagne cocktail, 5-course meal in Marco's, entertainment by our live band and DJ, followed by an overnight stay and then a relaxing breakfast on New Year's Day. *

2 Night, Dinner, Bed and Breakfast package, includes all of the above and only an additional £40 per person, per night to add either an overnight stay on the 30th or the 1st or both including a 3-course dinner from Marco's a la Carte menu. *

*Upgrade to an executive for £10.00 or a superior room for £20.00.





NEW YEAR'S EVE

Celebrate New Year in style at Marco's. There could be no better place to see in the New Year than in our stylish New York Italian restaurant. On arrival enjoy a champagne cocktail, sumptuous 5-course meal and be entertained by our live band and DJ.

MENU

Bread and Olives

Antipasti sliced cured Italian meats with rocket dressed with 10yr aged balsamic GF

Minestrone soup with fresh basil V GF

Arancini Parmesan and pesto arancini ball with pepolata V

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Lemon sorbet with limoncello V GF

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Lamb sautéed rump of lamb with Italian beans, sautéed new potatoes GF

Seared seabream with Caponata, aubergine, capers, tomatoes and fresh herbs GF

Mushroom and leek wellington thyme fondant potato, vegetable jus V

Tiramisu served in a Martini glass with Amaretti biscuit V

A selection of cheese and biscuits with honey and a plum and ginger chutney V

Bigger party? Why not book one of our private dine rooms Start the night off with a bottle of Fizz

Prosecco, extra dry, Italy	£29.50
Bottega Prosecco Gold Rose, Italy	£42
J Lemoine, Champagne	£45
Veuve Clicauot, Yellow Label	£70



V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements. Children's menu available on request.





NEW YEAR'S DAY

Join us for lunch in Marco's and celebrate the start of 2018. This informal relaxed affair enjoyed by family and friends alike is already proving to be a popular event in our diary.

Tables available 12.30pm - 4.00pm.

MENU

Roasted tomato and red pepper soup with herb croutons V GF* Pulled pork terrine with toasted ciabatta and red onion chutney GF* Smoked salmon mousse with smoked salmon and a dill dressing GF Fan of galia melon with Greek yoghurt and raspberry coulis V GF

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Pan fried hake fillet with crushed new potatoes, asparagus and a parmesan cream GF

Slow braised lamb shank with mashed potato, seasonal vegetables and rosemary jus GF

Loin of pork with cider jus, wholegrain mustard mashed potatoes and seasonal vegetables GF

Butternut squash cannelloni with garlic ciabatta and a rocket salad with aged balsamic dressing ${\bf V}$

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Lemon posset with shortbread biscuits GF* Chocolate brownie with vanilla ice cream Vanilla cheesecake with raspberry coulis Tropical fruit salad with a vanilla panna cotta V

A selection of Italian Cheese and biscuits

V Vegetarian GF Gluten Free GF* Modifiable Please advise if you have any dietary requirements. Children's menu available on request.

£12.95

£19.95 PER PERSON



£12.95 CHILDREN 12 & UNDER