

MARCUS

CHRISTMAS DAY 2018

SAMPLE MENU

Maldon cured smoked salmon, Exmoor caviar, cucumber

Pinot Blanc, Josmeyer, Alsace, France 2015

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Foie gras parfait, brioche, smoked egg yolk, granola

Pineau des Charentes, Domaine Bouju, Charente-Maritime, France NV

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Orkney scallop, Discovery apple, verbena, roast beef dressing

Sauvignon Blanc, "Quartz", Terlan, Alto Adige Terlaner, Italy 2011

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Rhug Estate goose, truffle pain perdu, onion

Shiraz/Mataro, Adelina, Clare Valley, Australia 2015

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Cumbrian venison saddle, parsnip, pickled grape

"Crus-Elles", Ludovic Engelvin, Languedoc, France 2014

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Tunworth cheese, raisin, grumolo, Guinness bread

"Trois Pepins", Cidrerie du Vulcain, Valais, Switzerland 2015

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Panettone, clementine, Christmas pudding ice cream

Moscatel Dorado, Cesar Florido, Andalucia, Spain NV

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CHRISTMAS DAY 2018

VEGETARIAN SAMPLE MENU

Shauna's sourdough, cep butter, wood sorrel

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Kohlrabi, Winchester, radicchio, cabbage

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Herb pappardelle, kale, cured egg yolk

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Sharpe's Express 1900, trompette, truffle

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Winchester cheese, raisin, grumolo, Guinness bread

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Panettone, clementine, Christmas pudding ice cream