

If we are unable to host your event due to Government guidance you will receive full refund of your deposit paid.

# Celebrate Christmas

*in the Height  
of Luxury*



**MARCO PIERRE WHITE**  
AT THE CUBE

The Cube, Wharfside St.  
Birmingham, B1 1PR

Christmas 2020

Enjoy a  
festive feast

*and unrivalled  
city views*



We are delighted you are considering *Marco Pierre White at The Cube* for your festive celebration where we have prepared the best menus, drinks packages and entertainment that offer great quality and value, with choices that cover differing tastes.

*Available*

*Festive Lunches*  
23 Nov-24 Dec  
12pm-4.30pm

*Festive Dinner*  
23 Nov -24 Dec  
5pm-10pm

*Christmas Day*  
12pm-4.30pm



If you would like to book a table for up to six guests please do so online or contact the reservations team.

We do require a £10pp deposit at the time of booking which will be deducted from your final bill on the day.

PHONE 0121 634 3433

EMAIL [xmas@mpwsteakhousebirmingham.com](mailto:xmas@mpwsteakhousebirmingham.com)



Book your table before 31st October to receive a free glass of fizz for all guests, up to a table of six.



# Festive Lunch

## *The detail*

Sunday–Wednesday  
£25 per person

Thursday–Saturday  
£30 per person

Availability  
23rd Nov–24th Dec  
12pm - 4:30pm

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## STARTER



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Marco's game Scotch egg, Colonel Mustard's sauce

The Governor's French onion soup, sourdough croutons, Emmental gratinee

Cream of celery soup, soft boiled egg, fresh chervil (v)

Salt roast beetroot salad, candied walnuts, Merlot vinegar, seasonal leaves (ve)

Classic prawn cocktail à la Russe, sauce Marie Rose, brown bread & butter, fresh lemon

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## MAIN



Roast free-range turkey, served with all the trimmings, bread sauce, cranberry, roasting juices

Pan fried fillet of salmon, tomato vinaigrette, braised fennel, new potatoes, soft herbs

Creamy polenta, aged Italian cheese, grilled woodland mushrooms, buttered English leaf spinach (v)

Gnocchi pomodoro, fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ve)

Pan roast pheasant, Box Tree braised red cabbage, English steamed dumplings, roasting juices

Grilled rump steak with roasted piccolo tomatoes, Bearnaise sauce, chunky chips

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## DESSERT



Traditional plum pudding served with brandy sauce

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Apple & almond crumble, vanilla ice cream

Chef's selection of ice creams & sorbets

Winter fruits poached in sparkling wine (ve)

# Festive *Dinner*



## *The detail*

Sunday–Wednesday  
£35 per person

Thursday–Saturday  
£45 per person

Availability  
23rd Nov–24th Dec  
5pm–10pm

## STARTER

Marco's game Scotch egg,  
Colonel Mustard's sauce

The Governor's French  
onion soup, sourdough  
croutons, Emmenthal  
gratinee

Quail's egg maintenon,  
Maxim's mushroom  
duxelle, puff pastry,  
hollandaise

Salt roast beetroot salad,  
candied walnuts, merlot  
vinegar, seasonal leaves  
(ve)

Classic prawn and avocado  
cocktail à la Russe, sauce  
Marie Rose, brown bread &  
butter, fresh lemon

## MAIN

Roast free-range turkey,  
served with all the trimmings,  
bread sauce, cranberry,  
roasting juices

Pan fried fillet of salmon,  
tomato vinaigrette, braised  
fennel, new potatoes, soft  
herbs

Creamy polenta, aged Italian  
cheese, grilled woodland  
mushrooms, buttered English  
leaf spinach (v)

Gnocchi pomodoro, fresh  
piccolo tomatoes, extra  
virgin olive oil, fresh basil  
(ve)

Pan roast venison fillet, Box  
Tree braised red cabbage,  
English steamed dumplings,  
roasting juices

Grilled rump steak with  
roasted piccolo tomatoes,  
Bearnaise sauce, chunky  
chips

## DESSERT

Traditional plum pudding  
served with brandy sauce

70% dark chocolate  
mousse, crème Chantilly,  
hazelnut nougatine

Apple & almond crumble,  
Vanilla ice cream

Chef's selection of ice  
creams & sorbets

Winter fruits poached in  
sparkling wine (ve)

# Christmas *Day*



## *The detail*

Live music from our  
resident musicians  
Elegant Entertainment

Prices  
£95 per adult  
£48 per child (under 12)

Timings  
Bookings taken from  
12 noon until 4.30pm

## AMUSE-BOUCHE

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Pea & ham soup

or

Pea & mint soup (v)

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## STARTER

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Marco's game Scotch egg, Colonel Mustard's sauce

Salt roast beetroot salad, candied walnuts, merlot vinegar, seasonal leaves (ve)

Classic prawn cocktail à la Russe, sauce Marie Rose, brown bread & butter, fresh lemon

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## MAIN

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Roast free-range turkey, served with all the trimmings\*, bread sauce, cranberry, roasting juices

Fillet of beef à la forestière, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamic, toasted sourdough, buttered English leaf spinach

Escalope of salmon, tomato vinaigrette, braised fennel, new potatoes, soft herbs

Creamy polenta aged Italian cheese, grilled woodland mushrooms, buttered leaf spinach (v)

Gnocchi pomodoro, fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ve)

\*roast potatoes, pigs in blankets, Yorkshire pudding, Box tree braised cabbage, califlower cheese, sage & onion stuffing

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## DESSERT

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Traditional plum pudding served with brandy sauce

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Mont Blanc mess

Chef's selection of ice creams & sorbets

Winter fruits poached in sparkling wine (ve)



# Boxing Day & New Year's Day

## *The Detail*

Relax with family and friends  
with our delicious Boxing Day &  
New Year's Day menu

## *Prices*

£25 per person

## *Dates*

26th December  
1st January

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## STARTER

Classic prawn and avocado cocktail à la Russe, sauce Marie Rose, brown bread & butter, fresh lemon

Finest quality smoked salmon, properly garnished, buttered brown bread, fresh lemon

Salt roast beetroot and goat's cheese salad (v)

Perinelli & Mr White's Charcuterie from Marco's hand reared pigs from his Rudloe estate

Soup of the day

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## MAIN

Roast whole free-range chicken à la forestière, woodland mushrooms, Madeira roasting juices

Roast rump of lamb a la Dijonnaise

Roast pork belly with apples, sage and cider cream sauce

Roast sirloin of beef à la forestière, woodland mushrooms, extra virgin olive oil, balsamic vinegar

Fillet of salmon, tomato vinaigrette, young fennel, fresh herbs

Vegetarian & plant-based option available, ask your server for details

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## DESSERT

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Apple & almond crumble, vanilla ice cream

Traditional plum pudding served with brandy sauce

Chef's selection of ice creams & sorbets

Winter fruits poached in sparkling wine (ve)



# Twixmas *Period*

## *The detail*

Continue the celebrations between Christmas and New Year.

## *Dates*

From 27th December  
to 30th December



## RELAX WITH FRIENDS AND FAMILY

As the festive season comes to an end take the time to relax and spend it with your friends and family here at Marco Pierre White at The Cube.

We have created a selection of winter specials or you can dine from our à la carte menu.

£22.50 per person for Lunch

£35.00 per person for Dinner

To book call **0121 634 3433** or email [xmas@mpwsteakhousebirmingham.com](mailto:xmas@mpwsteakhousebirmingham.com)



# New Year's Eve *Dinner*

## *The detail*

Celebrate in style with our three-course meal, complimentary glass of fizz and entertainment.

Festive Lunch menu will be served 12pm - 4pm.

## *Prices*

5pm - 7pm: £55pp

7:30pm - 10pm: £65pp

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## Starters

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Mr White's Scotch egg, Colonel Mustard's sauce

Salt roast beetroot salad, candied walnuts, Merlot vinegar, seasonal leaves (ve)

Classic prawn cocktail à la Russe, sauce Marie Rose, brown bread & butter, fresh lemon

Cream of butternut squash soup, Italian hard cheese, crouton (v)

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## Mains

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Roast duck "Marco Polo", caramalised apple, butter beans, honey glazed roasting juices

Fillet of Red Mullet à la Niçoise, sauce vierge, sage beignets, buttered English leaf spinach, olive tapenade

Fillet steak with garlic prawns, Bearnaise sauce, toasted sourdough

Creamy polenta, aged Italian cheese, fricassée of woodland mushrooms, extra virgin olive oil (v)

Gnocchi, fresh tomato sauce, fricassée of woodland mushrooms, cherry tomatoes, fresh basil (ve)

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## Desserts

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70% dark chocolate mousse, crème Chantilly, hazelnut nougatine (v)

Alex James Blue Monday or vintage mature Cheddar, fig chutney, Peter's Yard biscuits (v)

Mr. Coulson's sticky toffee pudding, glace beurre Café de Paris, butterscotch sauce (v)

Winter fruits poached in sparkling wine (ve)



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AT THE CUBE

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[MPWRESTAURANTS.CO.UK](http://MPWRESTAURANTS.CO.UK)

Menus subject to change

v – Vegetarian | ve – Vegan, | g – Free from Gluten

If marked with \* the dish can be adapted to be suitable for vegetarian (v\*), vegan (ve\*) or gluten free (g\*).

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol - please ask a team member for further details.