

First Plate

Crab Linguini with Chilli

Linguini pasta, crab meat, parsley, chopped chilli and olive oil

Mozzarella di Bufala Napolitano (V)

With roasted red peppers and cherry tomatoes

Calamari Fritti with Tartare Sauce and Fried Parsley

Cream of Celeriac Soup with a Ragu of Porcini Mushrooms (V)

San Danielle Prosciutto Ham with Figs

Escalope of Foie Gras, fried Egg on Toasted Brioche

Second plate

Supreme of Halibut with Citrus Fruits, Olive oil, Coriander and Baby Fennel

Spaghetti of Lobster Americano

Breast of Corn-fed Chicken, Truffle, Dauphinoise Potato and Roasted Courgettes

Wild Mushroom Cream

Risotto agli Asparagi (V)

Asparagus Risotto

Grilled Medallions of Beef Fillet alla Romana

With snails in garlic butter and roasting juices

Roast Rack of Lamb with a Herb crust

Served with garlic roast potatoes

marco pierre white

white room

Desserts

Walnut Tart

Mascarpone Crème Brûlée

Hot Raspberry Soufflé

Chocolate Truffle Cake

Tiramisu MPW

Marco's version of this classic Italian dessert

Selezione di formaggi

Plated selection of British and Italian cheeses with home-made biscuits and breads

Coffee and Chocolates

“Perfection is lots of little things done well. These eight words did more than simply stick in my mind: they became my philosophy “ Marco Pierre White