

MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL



# Celebrate Christmas in the Height of Luxury on Level Twenty Five

ALL THE INGREDIENTS FOR THE PERFECT CHRISTMAS

# Enjoy a festive dining experience

WITH UNRIVALLED CITY VIEWS





WE ARE DELIGHTED YOU ARE CONSIDERING MARCO PIERRE WHITE AT THE CUBE FOR YOUR FESTIVE CELEBRATION. WE HAVE PREPARED THE BEST MENUS, DRINKS PACKAGES AND ENTERTAINMENT THAT OFFER GREAT QUALITY AND VALUE, WITH CHOICES THAT COVER DIFFERING TASTES.



## **BOOKINGS**

If you would like to make a booking please do so online or contact the reservations team. A £10.00 non-refundable deposit will be required to secure the booking.

For parties of 11 or more, please contact the Events Team. A £10.00 non-refundable deposit per person will be required to secure the booking and this will be deducted from your final bill on the day.

For parties larger than 21 guests, we can only accommodate this in one of our private dining rooms, so please contact the Events Team.



## **RESERVATIONS:**

0121 634 3433  
xmas@mpwsteakhousebirmingham.com

## **EVENTS:**

0121 616 6815  
events@hibirminghamcube.com

## **COVID-19 POLICY:**

Please speak to the team for further details but we are flexible in the uncertain times.

## **MAKE IT A DECEMBER TO REMEMBER**

Book before 10th September and receive a free glass of Fizz for Festive Get Togethers throughout December for up to tables of 6.

# Festive Lunch



AVAILABLE FROM

**22ND NOVEMBER TO 24TH DECEMBER**

12:00PM - 4:00PM



**SUNDAY - WEDNESDAY**

**£25.00  
PER PERSON**

**THURSDAY - SATURDAY**

**£29.00  
PER PERSON**

## STARTERS

### Marco's Game Scotch Egg

Colonel Mustard's sauce

### The Governor's French Onion Soup

Sourdough croutons, Gruyère gratinée

### Salt Roasted Beetroot Salad (ve)

Candied walnuts, Merlot vinegar,  
seasonal leaves

### Classic Prawn Cocktail À La Russe

Sauce Marie Rose, brown bread & butter,  
fresh lemon

## MAINS

### Roast Free-Range Turkey

Served with all the trimmings\*, bread sauce,  
cranberry, roasting juices

### Gnocchi Pomodoro (ve)

Fresh piccolo tomatoes, extra virgin olive oil,  
fresh basil

### Creamy Polenta (v)

Aged Italian Cheese, grilled woodland  
mushrooms, buttered leaf spinach

### Pan Fried Fillet of Trout À La Forestière

Buttered English leaf spinach, grilled  
woodland mushrooms, extra virgin olive oil,  
vintage balsamic

### Grilled Rump Steak

With roasted piccolo tomatoes, Bèarnaise  
sauce, chunky chips

### Pan Roast Venison Fillet

Box Tree braised red cabbage, English  
steamed dumplings, roasting juices

**\*Served with all the trimmings: Roast potatoes, pigs in blankets, Yorkshire pudding, Box Tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing**

## DESSERTS

### 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 (v)

Speak to your server for today's flavour

### Seasonal Fruits Poached in Sparkling Wine (ve)

Speak to your server for today's flavours

# Festive Dinner



AVAILABLE FROM

**22ND NOVEMBER TO 24TH DECEMBER**

5:00PM - 10:00PM



**SUNDAY - WEDNESDAY**

**£35.00  
PER PERSON**

**THURSDAY - SATURDAY**

**£39.00  
PER PERSON**

## STARTERS

### Marco's Game Scotch Egg

Colonel Mustard's sauce

### The Governor's French Onion Soup

Sourdough croutons, Gruyère gratinée

### Salt Roasted Beetroot Salad (ve)

Candied walnuts, Merlot vinegar,  
seasonal leaves

### Classic Prawn Cocktail À La Russe

Sauce Marie Rose, brown bread & butter,  
fresh lemon

## MAINS

### Roast Free-Range Turkey

Served with all the trimmings\*, bread sauce,  
cranberry, roasting juices

### Gnocchi Pomodoro (ve)

Fresh piccolo tomatoes, extra virgin olive oil,  
fresh basil

### Creamy Polenta (v)

Aged Italian Cheese, grilled woodland  
mushrooms, buttered leaf spinach

### Pan Fried Fillet of Trout À La Forestière

Buttered English leaf spinach, grilled  
woodland mushrooms, extra virgin olive oil,  
vintage balsamic

### Grilled Rump Steak

With roasted piccolo tomatoes, Bèarnaise  
sauce, chunky chips

### Pan Roast Venison Fillet

Box Tree braised red cabbage, English  
steamed dumplings, roasting juices

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## DESSERTS

### Traditional Plum Pudding

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Crème Chantilly, hazelnut nougatine

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Vanilla ice cream

### Chef's Selection of Ice Creams & Sorbets (v)

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### Seasonal Fruits Poached in Sparkling Wine (ve)

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# Christmas Day



AVAILABLE

**25TH DECEMBER**

BOOKINGS TAKEN FROM 12 NOON UNTIL 4:30PM

Five course menu

Live music from our resident musicians 'Luxury Live Music'

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**ADULT**

**£95.00  
PER PERSON**



**CHILD (UNDER 12)**

**£48.00  
PER PERSON**

A **£20.00** deposit is required upon booking to secure the reservation, full pre-payment is needed by the 1st November 2021.

\*Window seats are an additional £10.00 per person supplement



## FIRST COURSE

Pea & Ham Soup

Pea & Mint Soup (v)

## SECOND COURSE

**Marco's Game Scotch Egg**

Colonel Mustard's sauce

**Salt Roast Beetroot Salad (ve)**

Candied walnuts, Merlot vinegar,  
seasonal leaves

**Classic Prawn Cocktail À La Russe**

Sauce Marie Rose, brown bread &  
butter, fresh lemon

## THIRD COURSE

**Roast Free-Range Turkey**

Served with all the trimmings\*,  
bread sauce, cranberry, roasting  
juices

**Roast Sirloin of Beef**

Served with all the trimmings\*, bread  
sauce, horseradish, roasting juices

**Gnocchi Pomodoro (ve)**

Fresh piccolo tomatoes, extra  
virgin olive oil, fresh basil

**Creamy Polenta Aged Italian  
Cheese (v)**

Grilled woodland mushrooms,  
buttered leaf spinach

**Pan Fried Fillet of Trout À La  
Forestière**

Buttered English leaf spinach,  
grilled woodland mushrooms, extra  
virgin olive oil, vintage balsamic

**Pan Roast Pheasant**

Box Tree braised red cabbage,  
English steamed dumplings,  
roasting juices

**\*Served with all the trimmings: Roast potatoes, pigs in blankets, Yorkshire pudding, Box Tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing**

## FOURTH COURSE

**Traditional Plum Pudding**

Served with brandy sauce

**Mont Blanc Mess**

Chestnut puree, meringue,  
Chantilly cream, hot chocolate sauce

**70% Dark Chocolate Mousse**

Crème Chantilly, hazelnut nougatine

**Chef's Selection of Ice Creams & Sorbets (v)**

Speak to your server for today's flavour

**Seasonal Fruits Poached in Sparkling Wine (ve)**

Speak to your server for today's flavours

## FIFTH COURSE

**Selection of Cheese (v)**

Fig Chutney, Peter's Yard biscuits

# Boxing Day



AVAILABLE

**26TH DECEMBER**

BOOKINGS TAKEN FROM 12 NOON UNTIL 9.00PM

**\*A la Carté menu available from 6pm**



**2 COURSES**

£20.00  
PER PERSON

**3 COURSES**

£25.00  
PER PERSON

## STARTERS

### Wheeler's Crispy Calamari

Sauce tartare, fresh lemon

### Eggs Benedict

Crispy pancetta, toasted English muffin, sauce Hollandaise

### Cocktail of Atlantic Prawns

Marie Rose sauce, brown bread and butter

### Beetroot & Goat's Cheese Salad (v/ve)

Candied walnuts, Merlot vinegar

### Finest Quality Smoked Salmon

Properly garnished, brown bread and butter

### The Governor's French Onion Soup

Croutons, gruyère cheese

## MAINS

### TRADITIONAL SUNDAY ROAST CAMPBELL BROTHERS' FINEST QUALITY AGED MEATS

#### Roast Loin of Pork

Caramelised apple sauce

#### Roast Chicken Breast

#### Roast Sirloin of Beef

Horseradish

**Served with all the trimmings: Roast potatoes, pigs in blankets, Yorkshire pudding, box-tree braised red cabbage, cauliflower cheese, buttered leaf spinach, sage and onion stuffing, Madeira roasting juices, carrots**

#### Wheeler's Fishcake

Sauce tartare, soft boiled egg, buttered leaf spinach

#### The Governor's Steak & Ale Pie

Buttered garden peas

#### Gnocchi, Fresh Tomato Sauce (ve)

Cherry tomatoes, fresh basil

## DESSERTS

#### Selection of Farmhouse Cheeses (v)

Blue Monday, Coastal Cheddar, Somerset brie, grapes, quince jelly, artisan crisp breads

#### Mr Coulson's Sticky Toffee Pudding (v)

Butterscotch sauce, caramel ice cream

#### Hell's Kitchen Blueberry Cheesecake (v)

Vanilla cheesecake mousse, fresh blueberry compote

#### Traditional Apple Crumble

Almond crumble topping, vanilla ice cream

#### Bitter Chocolate Mousse (v)

Hazlenut caramel crunch, sweetened vanilla cream

#### Selection of Ice Creams & Sorbets (v/ve)

Speak to your server for today's flavours

# Twixmas Period

CONTINUE THE CELEBRATIONS  
BETWEEN CHRISTMAS AND NEW YEAR.





## 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 A 2-COURSE MEAL**  
**£27.50 PER PERSON FOR A 3-COURSE MEAL**

# New Year's Eve Dinner



## FOUR COURSE MEAL AND ENTERTAINMENT

LUNCH & AFTERNOON TEA WILL BE SERVED 12PM – 4PM

Bar tickets available from £40.00 per person (entry only)

Champagne Bar Party: £50.00 pp – (includes Champagne on arrival, canapés, live entertainment and a private bar) \*Limited tickets available.

Wristbands will be provided for both events prior to the date.

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**5PM – 7PM**

**£65.00 PER PERSON**

\*Table will be allocated for a 2 hour period



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**8PM – 10PM**

**£95.00 PER PERSON**

\*Table will be allocated for the evening

**A £20.00 deposit is required upon booking to secure the reservation, full pre-payment is needed by the 1st November 2021.**

\*Bookings are taken at 15 minute intervals during the above time periods.

## FIRST COURSE

Pea & Ham Soup

Pea & Mint Soup (v)

## SECOND COURSE

**Marco's Game Scotch Egg**

Colonel Mustard's sauce

**Salt Roast Beetroot Salad (ve)**

Candied walnuts, Merlot vinegar,  
seasonal leaves

**Classic Prawn Cocktail À La Russe**

Sauce Marie Rose, brown bread &  
butter, fresh lemon

## THIRD COURSE

**Fillet of Beef À La Forestière**

Fricassée of woodland mushrooms, extra virgin  
olive oil, vintage balsamico, toasted sourdough,  
buttered English leaf spinach

**Fillet of Chicken Maxim's**

Breaded chicken breast, black truffle brie, fricassée  
of woodland mushrooms, buttered English  
leaf spinach

**Escalope of Salmon**

Tomato vinaigrette, braised fennel,  
new potatoes, soft herbs

**Gnocchi Pomodoro (ve)**

Fresh piccolo tomatoes, extra virgin olive oil,  
fresh basil

## FOURTH COURSE

**70% Dark Chocolate Mousse**

Crème Chantilly, hazelnut nougatine

**Apple & Almond Crumble**

Vanilla ice cream

**Mr. Coulson's Sticky Toffee Pudding (v)**

Glace beurre café de Paris, butterscotch sauce

**Seasonal Fruits Poached in Sparkling Wine (ve)**

Speak to your server for today's flavour

## FIFTH COURSE

**Selection of Cheese (v)**

Fig Chutney, Peter's Yard biscuits

\*fifth course included in the second sitting, supplement charge for 1st sitting.



## PRIVATE DINING ROOMS



Add the special touch to your festive celebration and hire one of our three private rooms. Whether you're looking for an intimate gathering or a larger affair.

**WE HAVE SOMETHING FOR EVERYONE**

Seating up to 50 guests for a private meal and up to 100 guests for a drinks reception.

For further information please contact the Events team.  
tel: 0121 616 6815 email: [events@hibirminghamcube.com](mailto:events@hibirminghamcube.com)





# THE TERRACE



With spectacular views, the winter terrace is the perfect spot for a rendezvous with family and friends, or a corporate celebration for up to 80 guests (exclusive hire)! Themed for the occasion and fully heated, it is the place to visit and enjoy a drink or two.





## DRINKS PACKAGES



### PACKAGE ONE

**£40.00 PER BUCKET**

Buckets of Beer  
(10 Bottles of Beer)

### PACKAGE TWO

**£25.00 PER BUCKET**

Driver's Bucket (Selection of Soft  
Drinks - 10 Bottles)

### PACKAGE THREE

**£22.50 PER PERSON**

Reception drinks of Prosecco, Peroni  
or Fruit Juice followed by half a bottle  
of wine per person.

### PACKAGE FOUR

**£38.00 PER PERSON**

Unlimited Prosecco & Peroni for 90  
minutes (Minimum numbers of 10, only  
applicable to the whole group)



# SPECIALITY WINE LIST



A full list can be provided upon request, please see our recommendations below.

## CHAMPAGNE & SPARKLING WINE

Bolla Prosecco Extra Dry, Italy	£39.95
Laurent-Perrier La Cuvée Brut NV, France	£75.00

## WHITE WINE

Pinot Grigio, Da Luca, Terre Siciliane, Sicily ( <i>Dry and delicate</i> )	£27.95
Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand ( <i>Zesty &amp; Aromatic</i> )	£32.95
Marco & Jean-Luc Colombo White, France ( <i>Ripe, Fruit Driven</i> )	£34.95

## ROSÉ WINE

White Zinfandel, Wicked Lady, California, USA	£27.95
Côtes de Provence Rosé, Mirabeau Classic, France	£37.95

## RED WINE

Pinot Noir, Élevé, France ( <i>Light bodied, easy going</i> )	£27.95
Merlot, Berri Estates, Australia ( <i>Medium Bodied, Fruit Led</i> )	£26.95
Marco & Jean-Luc Colombo Rouge, France ( <i>Fuller Bodied, Spicy, Peppery</i> )	£34.95



MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

**TEL** 0121 634 3433

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

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

Menus subject to change.

V - Vegetarian | Ve - Vegan

If marked with \* the dish can be adapted to be suitable for vegetarian (V\*) or vegan (Ve\*)

**To note some dishes may include alcohol.**

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.