

BRASSERIE
MARCELINE

MAISON

2 COURSE £40 | 3 COURSE £50

TO SHARE

ESCARGOT DE BOURGOGNE

Garlic Parsley Butter, Hazelnuts

BEETROOT

Goats Cheese, Honey, Apple, Lambs

Lettuce, Hazelnut Dressing

(Vegan upon request)

SMOKED SALMON

Potato Rosti, Crème Fraîche

A CHOICE OF

STEAK

Onglet, Béarnaise Sauce

or

TROUT

Almonds, Brown Butter, Tenderstem
Broccoli

or

ROTISSERIE CHICKEN

Thyme, Sage, Rosemary, Chicken Jus

Roasted Butternut Squash

or

VEGAN AUBERGINE PROVENÇALE

Tomato, Potato, Cashew

TO SHARE

PROFITEROLES

Cookie Crust, Banana

Vanilla Ice Cream, Chocolate Sauce

MADELEINES

Lemon Curd



BRASSERIE
MARCELINE

MANOIR

2 COURSE £50 | 3 COURSE £60

A CHOICE OF

GRILLED SHRIMP

Garlic, Chilli, Lemon

or

ONION SOUP

Gruyère Cheese, Veal Stock

or

BEETROOT SALAD

Goats Cheese, Honey, Apple, Lambs

Lettuce, Hazelnut Dressing

(Vegan upon request)

A CHOICE OF

STEAK

Sirloin, Béarnaise Sauce

or

MOULES MARINIÈRE

White Wine, Garlic, Parsley, Butter

or

VEGAN AUBERINE PROVENÇALE

Tomato, Potato, Cashew

SIDE FOR THE TABLE

FRENCH FRIES

TENDERSTEM BROCOLI

Chilli, Garlic

A CHOICE OF

PROFITEROLES

Cookie Crust, Banana

Vanilla Ice Cream, Chocolate Sauce

THIS SEASONS SORBET



BRASSERIE
MARCELINE

CHÂTEAU

2 COURSE £60 | 3 COURSE £70

TO SHARE

OYSTERS

Oyster of the Day, Red Wine
Shallot Mignonette

STEAK TARTARE

Watercress, Mint
Artichoke Chips

GRILLED SHRIMP

Garlic, Chilli, Lemon

BEETROOT

Goats Cheese, Honey, Apple
Lambs Lettuce, Hazelnut Dressing
(Vegan upon request)

A CHOICE OF

FILLET STEAK

Sauce Au Poivre
or

TROUT

Almonds, Brown Butter
or

HALF GRILLED LOBSTER

Garlic Butter
or

VEGAN AUBERGINE PROVENÇALE

Tomato, Potato, Cashew

SIDES FOR THE TABLE

POMMES DE TERRE RÔTIES

TENDERSTEM BROCCOLI,
Red Chilli & Garlic

TO SHARE

PROFITEROLES

Cookie Crust, Banana
Vanilla Ice Cream, Chocolate Sauce

PASSION FRUIT CHOCOLATE SLICE

Feuilletine, Milk Chocolate Mousse

SELECTION OF THREE CHEESES

