BLACK FRIDAY OFFER

Served Monday 16th November to Friday 27th November

Two Course £21.95

Three Course £27.95

MONDAY TO FRIDAY LUNCH

Served 12pm - 3pm

Two Course £27.95

Three Course £33.95

EVENINGS & WEEKENDS

Three Course £33.95

Booking Terms & Conditions

A non-refundable deposit of £10 per person is required to confirm a booking.
Pre-orders must be submitted at least two weeks before the booking date.
Cancellations made with less than 24 hours' notice are charged at full menu price.
Cancellations made with less than 72 hours' notice incur a £10 fee per person.
Due to our layout, specific tables cannot always be guaranteed.
Each festive party booking is allocated a time slot.
As a cashless operator, we can't produce large per-person table bills.
You must specify all dietary requirements when pre-ordering.
Supply issues may cause dish or product variations.
* Dish marked with an asterisk indicates a supplement is incurred.

SCAN TO BOOK

·THE MARQVIS·
·WELLINGTON·
0116 254 0542
139 London Rd, Leicester LE2 1EF
themarquis@eversosensible.com

CHRISTMAS

MENU

THE MARQVIS
WELLINGTON

Prosecco Reception

Add a Prosecco Reception to your festive booking
£4.95 per person

Starters

Roasted Carrot & Thyme Soup
Orange-infused olive oil, toasted seeds, sourdough *(VG, GFO)*

Hot-Smoked Trout
Horseradish crème fraîche, pickled cucumber, dill oil, crispy focaccia *(GFO)*

Wild Mushrooms & Toasted Brioche
Tarragon cream, aged parmesan, crispy shallots *(V)*

Duck Croquettes, Port & Blackberries
Watercress & blackberry confiture

Ham Hock & Leek Terrine
Apple chutney, house pickles, winter leaves, toasted sourdough *(GFO)*

Mains

Festive Turkey Parcel
Sausage meat & sage-stuffed turkey wrapped in bacon, roasties, festive vegetables, red cabbage, rich gravy *(GF)*

Salmon Dauphinoise
Glazed baby onions, tenderstem broccoli, vine cherry tomatoes, herb gremolata *(GF)*

Pork Belly & Black Pudding Rösti
Apple compôte, buttered kale, red cabbage, cider & thyme jus

Parsnip, Mature Cheddar & Chive Crumble
Creamed leeks, glazed chantenay carrots, herb roasties, thyme & shallot gravy *(V)*

Moroccan Squash & Chickpea Tagine
Toasted pearl couscous, sumac-spiced almonds, preserved lemon, coriander *(VG)*

Pressed Beef Short Rib *(*£4.95)*
Truffle & pancetta mash, roasted winter vegetables, pearl onions, red wine jus *(GF)*

Dietary Key

(V) Vegetarian, *(VG)* Vegan, *(GF)* Gluten Free, *(GFO)* Gluten Free Option

Desserts

Chocolate Brownie & Winter Berries
Vanilla ice cream *(V)*

Traditional Christmas Pudding
Brandy sauce, candied pecans *(V)*

Plum & Almond Crumble
Spiced plum compote, vanilla bean custard *(VG, GF)*

Mixed Fruit Sorbet & Mulled Cherries
Toasted almonds *(VG, GF)*

White Chocolate & Red Velvet Cheesecake
Black cherry compote, vanilla ice cream *(V)*

Sides

£5 each | 2 for £9 | 3 for £13

Creamy Cauliflower Cheese *(V)*
Festive Vegetables *(VG, GF)*
Maple & Mustard-Glazed Pigs in Blankets
Thyme & Sea Salt Roast Potatoes *(VG, GF)*
Shallot & Sausage Meat Stuffing
Garlic & Rosemary Triple-Cooked Chips
Artisan Bread & Oils *(VG, GFO)*

Allergies & Intolerances

While some dishes are labelled vegan or gluten-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention. Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu. Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens. Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs.

For full allergen information, please visit our website or speak to a member of our team.