

LONDON STEAKHOUSE Co.
MARCO PIERRE WHITE
LONDON EST^d2008



MARCO PIERRE WHITE STEAK & ALEHOUSE
CHRISTMAS & NEW YEAR'S EVE
2014





Marco Pierre White Steak & Alehouse is a traditional steakhouse in the heart of the Square Mile, serving a mouth-watering choice of steak cuts and a range of timeless English dishes.

Its discreet entrance, just off bustling Bishopsgate, leads you into an archetypal steakhouse dining room, complete with a stylish cocktail bar and a private dining room seating up to 24 people. As well as the finest quality steaks, the menu features grilled and roast meats, fish mainboards and classic English puddings.

The main restaurant can be adapted to suit occasions of any size from a table of 10 for business lunches to a full-blown wedding celebration. Up to 130 people can be seated for dinner and up to 200 for drinks and canapés occasions in this room. Our private dining room seats up to 24 for exclusive events and features a 50" plasma screen.





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MPW STEAK & ALEHOUSE

CHRISTMAS 2014 £59.50

HORS D'OEUVRES

Parsnip & Chestnut Soup (v)
Kipper Pâté with Whisky, Melba Toast
Chicken Liver Parfait, Sauternes Jelly, Toasted Brioche
LSC Potted Shrimp
Carpaccio of Beef with Horseradish

MAIN COURSES

Traditional Free Range Bronze Turkey
from Caldecott's Holly Farm, Worcestershire
Salmon en Croute
Wild Halibut Steak, Tartar Sauce
Honey Roast Pork Belly Marco Polo
10oz Rump (served medium rare), Garlic Butter
Aubrey Allen beef comes from the best British beef herds. It is matured in a time-honoured way, on the bone, for 21-28 days.

All main courses are served with Seasonal Veg & Pomme Fondant

PUDDINGS

Traditional Christmas Pudding with Brandy Sauce
Sherry Trifle
Baked New York Cheesecake
Cambridge Burnt Cream
English Cheeses & Biscuits

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas

Sample menu. Groups over 24 people, please contact Marta Suska, Events Manager on marta@londonsteakhousecompany.com.
Menu may be tailored upon request though pricing may change. Prices include VAT. Discretionary 12.5% service charge will be added.
Please inform your waiter of any dietary requirements or food allergies prior to ordering.



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MPW STEAK & ALEHOUSE

CHRISTMAS 2014 £49.50

HORS D'OEUVRES

Parsnip & Chestnut Soup (v)
Kipper Pâté with Whisky, Melba Toast
Chicken Liver Parfait, Sauternes Jelly, Toasted Brioche
LSC Potted Shrimp

MAIN COURSES

Traditional Free Range Bronze Turkey
from Caldecott's Holly Farm, Worcestershire
Salmon en Croute
Honey Roast Pork Belly Marco Polo
10oz Rump (served medium rare), Garlic Butter
Aubrey Allen beef comes from the best British beef herds. It is matured in a time-honoured way, on the bone, for 21-28 days.

All main courses are served with Seasonal Veg & Pomme Fondant

PUDDINGS

Traditional Christmas Pudding with Brandy Sauce
Sherry Trifle
Baked New York Cheesecake
Cambridge Burnt Cream

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas

Sample menu. Groups over 24 people, please contact Marta Suska, Events Manager on marta@londonsteakhousecompany.com.
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MPW STEAK & ALEHOUSE

CHRISTMAS 2014 £39.50

HORS D'OEUVRES

Parsnip & Chestnut Soup (v)
Kipper Pâté with Whisky, Melba Toast
Chicken Liver Parfait, Sauternes Jelly, Toasted Brioche

MAIN COURSES

Traditional Free Range Bronze Turkey
from Caldecott's Holly Farm, Worcestershire
Salmon en Croute
10oz Rump (served medium rare), Garlic Butter
Aubrey Allen beef comes from the best British beef herds. It is matured in a time-honoured way, on the bone, for 21-28 days.

All main courses are served with Seasonal Veg & Pomme Fondant

PUDDINGS

Traditional Christmas Pudding with Brandy Sauce
Sherry Trifle
Baked New York Cheesecake

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas

Sample menu. Menu may be tailored upon request although pricing may change.
All prices include VAT. A discretionary 12.5% service charge will be added.
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WINE & DRINKS PACKAGES 2014

£25.00 PER PERSON

- One welcome drink per person: house wine, house spirits, beer and soft drinks
- Half bottle of wine per person:
 - Red: 2012 Château Laulerie Merlot, Bergerac, Vignoble Dubard
 - White: 2013 Pinot Grigio delle Venezie IGT, Veritiere
- Still & Sparkling Mineral Water

£35.00 PER PERSON

- One welcome drink per person: house wine, Champagne, house spirits, beer and soft drinks
- Half bottle of wine per person:
 - Red: 2010 Crozes Hermitage Rouge, Cave des Clairmonts
 - White: 2011 Chablis, Domaine de Vauroux
- Still & Sparkling Mineral Water

£55.00 PER PERSON

- One welcome drink per person: house wine, Champagne, house spirits, beer and soft drinks
- Half bottle of wine per person:
 - Red: 2011 Châteauneuf du Pape, Domaine Chante Cigale
 - White: 2011 Chablis 1er Cru Montmain, Domaine Louis Michel
- Glass of dessert wine: 2012 Muscat de Saint Jean De Minervois, Domaine de Barroubio
- Still & Sparkling Mineral Water

Vintages may be subject to change. All prices include VAT. A discretionary 12.5% service charge will be added.



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NEW YEAR'S EVE 2014 £59.50

Seasonal Cocktail & Party Bag

HORS D'OEUVRES

Finest Quality Smoked Salmon
Potted Duck with Green Peppercorns
Classic Prawn Cocktail, Sauce Marie Rose
Salad of Beetroot & Goats Cheese, Walnut Dressing
Chicken Liver & Parfait, Sauternes Jelly, Toasted Brioche

MAIN COURSES

Mushroom Wellington (v)
Smoked Haddock Fishcake, Mustard Sauce
8oz Wild Halibut Steak, Tartar Sauce
Honey Roast Pork Belly Marco Polo
12oz Sirloin on the Bone, Sauce Béarnaise (served medium rare)

Main courses are served with Seasonal Green Veg & Pomme Fondant

PUDDINGS

Cambridge Burnt Cream
Baked New York Cheesecake
Sticky Toffee Pudding
Stilton, Cheddar & Biscuits

Filter coffee will be served

OTHER COFFEES & TEAS £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas

Sample menu. All prices include VAT. A discretionary 12.5% service charge will be added.
Please inform your waiter of any dietary requirements or food allergies prior to ordering.



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WINE LIST SELECTION

SPARKLING

NV Argeo, Prosecco Brut, Ruggeri £36.00
Elegant, with tiny bubbles and a fresh green apple nose and palate

NV Baron Brut de Marck £55.00
Champagne characterised by its purity of fruit with a hint of brioche

NV Yellow Label Brut Veuve Clicquot Ponsardin £79.00

Abundant fine bubbles. Intense, pleasant on the nose

WHITE WINE

Pinot Grigio delle Venezie £28.00
Light, slightly spicy, gently perfumed, showing flavours of peach and lemon

Viognier Reserve, Bodegas Santa Ana £29.00
Rich and full palate with a hint of sweetness, with a racy acidity on the finish

Sauvignon Blanc, Mansion House £36.00
Medium to full bodied with vibrant acidity intertwined with crisp fruits

Chablis Domaine de Varoux £41.00
The palate has layers of green apple and restrained minerality

Sancerre, Le Petit Broux £44.00
Overt gooseberry style Sauvignon flavour mingled with some exotic scents

Pouilly-Fuisse, La Roche £52.00
Generous nose of tropical and ripe white fruits

RED WINE

Vina Collada Rioja, Riscal £26.00
Youthful with aromas of strawberries and red cherries

Are You Game? Shiraz £35.00
Black pepper, plum and cinnamon play with nutmeg and subtle oak notes

Merlot, De Gras £26.00
The palate is mouth filling, with ripe raspberries and blackcurrants

Cotes du Rhone, Domaine Brusset £32.00
Ruby red in colour with enticing aromas of red berry fruits

Montepulciano D'Abruzzo, Jorio £36.00
Plums and red cherries on the nose, followed by balsamic and salty notes

Crozes Hermitage Rouge, Caves de Clairmont £42.00
A nose of spice and savoury bacon aromas mingled with a dark fruit character

Chateau Pey La Tour Reserve, Bordeaux Sup £44.00
Tasty and rich, with surprising concentration, good purity and depth

Cabernet Sauvignon, Stellenbosch, Thelema £56.00
Toasty oak in the background complements the black cherry and cassis fruit flavours

Chateauneuf du Pape, Chante Chigale £66.95
Rich and ripe with layers of fruit and spice supported by fine tannins

These are our most popular wines that we suggest for group events. Vintages may be subject to change.

All prices include VAT. A discretionary 12.5% service charge will be added.



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BOOKING TERMS & CONDITIONS

Reservations for 1-5 people (All year, excl. Dec 1-24 weekdays, New Years Eve dinner and Valentine's Day dinner)

Reservations may be made without providing credit card details. Diners will be called 24-48 hours in advance to confirm attendance. If we are not able to confirm with you, we reserve the right to re-book your table. The restaurant will hold tables for 15 minutes past your reservation time, but unless we hear from you, we may release the table. If there is a return time on your reservation, it may not be possible to extend this, even if you notify us of your late arrival.

Reservations for 1-5 people (Weekdays Dec 1-24, New Years Eve dinner and Valentine's Day dinner)

We may require credit card details to confirm reservations, including those made online or through third parties. If we are unable to contact you, we may release your booking. Reservations can be cancelled or amended up to 24 hours in advance, however after that time, we reserve the right to charge your card at £25 per absent person. We may not phone to confirm reservations once card details are supplied, so remember to call if you need to make any amendments.

Reservations for 6-19 people (All year, excl. Dec 1-24 weekdays, New Years Eve dinner and Valentine's Day dinner)

We require credit card details to confirm these reservations. To ensure our maximum efficiency, a guaranteed number of guests is required when the booking is made. This will be regarded as the minimum number for catering and charging. Where a set menu has been chosen, we will charge the set menu price per person. Where no set menu has been chosen, we will charge £25 per person. Reductions by up to 10% of the total number of guests within 48hrs of the reservation may be made. Reservations may be cancelled entirely with more than 48hrs notice. We may not phone to confirm reservations again once card details are supplied, so please remember to call us if you need to make any amendments.

Reservations for 6-19 people (Weekdays Dec 1-24, New Years Eve dinner and Valentine's Day dinner)

We require credit card details to confirm these reservations. To ensure our maximum efficiency, a guaranteed number of guests is required when the booking is made. This will be regarded as the minimum number for catering and charging. Where a set menu has been chosen, we will charge the set menu price per person. Where no set menu has been chosen, we will charge £50 per person. Reductions by up to 10% of the total number of guests within 48hrs of the reservation may be made. Reservations may be cancelled entirely with one week's notice. We may not phone to confirm reservations again once card details are supplied, so please remember to call us if you need to make any amendments.

Reservations for 20+ people (All year, excl. Dec 1-24 weekdays, New Years Eve dinner and Valentine's Day dinner)

Deposits are required for groups of 20+ and for all parties booking the private dining room (MPW Steak & Alehouse), mezzanine level (Kings Road Steakhouse & Grill), or full venue hire to confirm reservations. Please note, deposits for events in December are non-refundable under any circumstances. Deposits are set at £25pp and will be offset against the final bill for every guest dining. Any reduction in numbers will forfeit the deposit per person. Tables can be cancelled with one week's notice, numbers may be reduced after that time by up to 10%.

Reservations for 20+ people (Weekdays Dec 1-24, New Years Eve dinner and Valentine's Day dinner)

Deposits are required for tables of 20+ in and for all parties booking the private dining room (MPW Steak & Alehouse), mezzanine level (Kings Road Steakhouse & Grill), or full venue hire to confirm reservations. Please note, deposits for events in December are non-refundable under any circumstances. Deposits are set at £50pp and will be offset against the final bill for every guest dining. Any reduction in numbers will forfeit the deposit per person. Deposits for events in December are non-refundable under any circumstances, however numbers may be reduced by up to 10% 48 hrs prior to the event.



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Credit Card Details Supplied Over The Phone

The terms and conditions applicable to all reservations are available on our website. You will have been made aware of where to find the terms and conditions at the time of making your reservation. If for any reason you have made a reservation and are later unhappy with the terms and conditions please contact us within 24 hours and we will cancel your reservation. The only exception is where the reservation is scheduled within 24 hours of when it was made in which case these terms and conditions will apply.

SECURITY: Your card details are stored on our fully PCI compliant, integrated SagePay account. No card details will be stored in an electronic format in an insecure manner.

AUTHORITY TO CHARGE YOUR CARD: We may on rare occasions, within the terms and conditions set out here, have reason to make a charge to a card given as security for a large table or party booking. This would usually be if final numbers for the reservation were substantially below the number agreed for charging or in the event of cancellation of an event. By supplying your card details you are giving us permission to make these charges at our sole discretion in accordance with the terms and conditions below.

CONFIRMATION: We may call you as a matter of courtesy nearer the time but we will take the numbers confirmed at the time of booking as the final numbers unless you notify us to the contrary.

Minimum Spend

We make no hire charge for our private dining or full venue hire. Minimum spends are inclusive of VAT and discretionary service charge of 12.5%.

- Whole venue hire for the Kings Road Steakhouse & Grill is £5,000 for lunch and £7,000 for dinner.
- Whole venue hire for the MPW Steak & Alehouse is £10,000 for lunch and £12,000 for dinner 27 Dec–30 Nov or £15,000 for lunch and £20,000 for dinner 1-24 December.
- Private dining room hire at MPW Steak & Alehouse is £750 for lunch and £1,000 for dinner 27 Dec–30 Nov or £1500 for lunch and £2,000 for dinner 1-24 December.

Equipment / Entertainment

We require to be informed upon confirmation of any equipment or entertainment that you intend to book for your event.

Payment

Settlement of the final bill must be made at the conclusion of the function. In the event of an account not being settled on the day, the balance will be charged to the credit card details supplied on the booking form. Please note, we do not have the facility to create multiple bills. For tables of 7 or more, we prefer not to take multiple payments due to time constraints. We accept all major credit cards. Company cheques by prior agreement only.

Gratuity

A discretionary 12.5% gratuity will be added to the final bill.



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Group Bookings Notes

Christmas menus will be available from December 1st, as well as in January with a 10% discount on the menu price. For parties of 24+, reduced menus are available. Please speak to our Events Team for further details.

Menus can be tailored upon request although pricing may change.

Orders can be taken on the day; pre-orders are welcome, although we will require printed place cards with guests' names and their choices on the cards.

Please advise your guests that all steaks will be cooked medium rare to ensure an efficient service for large groups.

Wine pre-orders are helpful for groups as it allows us to carry the correct quantity of stock. Our full wine list is of course also available for pre-order, but we recommend our Wine List Selection first in the interests of cellar management.

Our Events Team, led by Marta Suska-Dias, is available to answer any questions and facilitate the smooth booking and execution of your event. Please contact marta@londonsteakhousecompany.com for any queries.