

Marco Polo

DINING IN THE HEART OF NEWCASTLE

Starters

Cream of Chestnut soup (V)

Pan Fried Rump Steak, Beef Tomato & Red Onion (GF)

Poached Spiced Plums, Fresh Mozzarella & Smashed Basil Pesto (V)(GF)

Salmon, Dill & Mascarpone Risotto (GF)

Mains

Corn Fed Chicken Supreme, Creamed Mashed Potato, Heritage Carrots Served with Garlic Butter (GF)

Tuscan-style Seafood Stew - King prawns, Calamari, Mussels and Clams Finished with Pan Fried Seabass

10oz Sirloin Steak, Garlic & Rosemary Roast Potatoes, Rocket & Parmesan Salad served with Chianti Jus (£2.95 supplement)

Baked Mediterranean Vegetables & Goats' Cheese with an Italian Herb Crumb & Garlic New Potatoes

Desserts

Pear & Almond Tart with Vanilla Mascarpone

Dark Chocolate Mousse, Salted Pistachio & Caramel

Italian Cheese Board, Fig Jam & Organic Sourdough

Pannetone Bread & Butter Pudding with Clotted Cream Ice Cream

3 Courses £24.95