



marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

Festive Season 2024

BEST WESTERN PREMIER YEW LODGE HOTEL &
MARCO'S NEW YORK ITALIAN RESTAURANT - KEGWORTH

Enjoy a Festive Feast

AT YEW LODGE HOTEL &
MARCO'S NEW YORK ITALIAN - KEGWORTH



WE ARE DELIGHTED TO SHARE WITH YOU OUR
FESTIVE PARTY AVAILABILITY FOR DECEMBER,
THE NEW YEAR & OUR DELICIOUS MENUS.

THIS YEAR WE WILL BE OFFERING EXCLUSIVE
PARTY NIGHTS IN OUR STUNNING FUNCTION
SUITES & SHARING PARTIES IN OUR NEW YORK
ITALIAN RESTAURANT.

HOW TO BOOK

To check availability and to make a booking or for further information
please call us on 01509 672518 or email: events@yewlodgehotel.co.uk

DEPOSIT/ FINAL DETAILS

In order to guarantee your booking a non-refundable, non-
transferrable deposit of £10 per person is required within 7 days of
making a provisional booking. Final numbers and pre-payment are
required 4 weeks prior to your event. Once final payments are made
all monies are non-refundable and non-transferrable.

FORGET THE SLEIGH & STAY

Bedrooms are available from £99* per room per night based on
2-sharing, including full English breakfast. *Excludes New Years Eve.

Please be aware that we will be operating cashless bars.



Exclusive Party Nights

THREE-COURSES - £42.95 PER PERSON
AVAILABLE FROM 12TH DECEMBER TO 14TH DECEMBER

AN IDEAL WAY TO CELEBRATE THE YEAR.

Join us for a delicious 3 course meal and party the night away on our sparkly LED dance floor to the sounds of our DJ and Disco set.

Dress code: Smart/casual. Bar open from 6pm until midnight, guests seated from 7.30 pm.

Additional courses and arrival drinks may be included, together with additional entertainment – chargeable.

Starters

TOMATO & MOZZARELLA SALAD (V) (GF)
Rocket dressing

CARROT & CORIANDER SOUP (VE) (GF)
Carrot crisps

HAM HOCK TERRINE
Pea shoot salad, onion chutney, croutes

Mains

ROASTED SALMON (GF)
With herb cream sauce

TURKEY PAUPIETTE
Stuffed with sage & onion wrapped in bacon, served with a red wine gravy

ROASTED SPICED CAULIFLOWER STEAK (VE) (GF)
Cauliflower cream sauce

ALL MAIN COURSES SERVED WITH ROASTED FONDANT POTATO, ROASTED CARROTS, PARSNIPS & BRUSSEL SPROUTS

Puddings

BELGIAN CHOCOLATE TRUFFLE (VE) (GF)
Red berry coulis

CHRISTMAS PUDDING (VE)
Brandy sauce

EXOTIC FRUIT SALAD (VE) (GF)
Lemon sorbet



New Year's Eve Gala Dinner

BAR OPEN FROM 6PM TO 2AM – DINNER SERVED FROM 8PM
DISCO AND DANCING UNTIL 2AM
DRESS CODE: BLACK TIE OR LOUNGE SUIT

Bid farewell to 2024, with this stylish event which starts with a Champagne and canapé reception in our Ebony Bar. Followed by a delicious 4 course dinner accompanied by our singer and afterwards dance the night away to our resident DJ who will bring in the New Year and party on until the early hours. There will also be a fun casino and an exciting 360-degree photobooth all adding to the enjoyment of the evening.

EVENT ONLY - £95.00 PER PERSON

TO INCLUDE ACCOMMODATION & BREAKFAST
(BASED ON 2 SHARING) - FROM £149.00 PER PERSON*

Add an additional night stay for £145 bed and breakfast
(based on 2 sharing) and a 2 course dinner per person

CANAPÉS ON ARRIVAL

Starters

BETROOT CARPACCIO, CRUMBLLED GOAT'S CHEESE (V) (GF)
Candied walnuts

SMOKED SALMON (GF)
White radish remoulade

COCK A LEEKIE SOUP (VE) (GF)
Crisped leeks

Intermediate

HAGGIS, NEEPS & TATTIES
Whiskey Sauce

Mains

Accompanied by dauphinoise potatoes and fresh seasonal vegetables

SALMON FILLET (GF)
Light mustard infused cream

ROASTED PORTOBELLO
MUSHROOM (VE) (GF)
Stuffed with sauté Mediterranean
vegetables & finished with a
tomato jus

BEEF MEDALLIONS (GF)
Cooked medium, port wine jus

Desserts

Assiette of desserts

BELGIAN
CHOCOLATE
CHEESECAKE (V)

LEMON
TART

RASPBERRY
LAYER CAKE

OR EXOTIC FRESH
FRUIT SALAD
(VE) (GF)
Lemon sorbet

Drink Packages

DRINKS PACKAGES FOR ALL EVENTS

10 BEERS
Corona, Budweiser,
Peroni
£45

10 CIDERS
Kopparberg pear, mixed
berry or strawberry
& lime
£45

3 PROSECCO
Bolla prosecco
£75

3 WINE
Pinot Grigio, Pinot noir,
Pinot Grigio Rose
£60



Marco's Festive Lunches

TABLES AVAILABLE FROM 12PM - 3PM
A DELICIOUS 2 OR 3 COURSE LUNCH WITH
A NEW YORK ITALIAN FLAVOUR

2 COURSES
£24.95 PER PERSON

3 COURSES
£29.95 PER PERSON

CHILDRENS MENU
Menu available upon request

2 COURSES - £12.50

3 COURSES - £15.00

Appertisers

BRUSCHETTA OF SUN DRIED & SUN BLUSHED TOMATOES (VE)
Wild rocket, soft herbs

CRISPY DEVILLED
WHITEBAIT
Lemon mayonnaise

CLASSIC AVOCADO
CAESAR SALAD
Garlic, anchovies, aged parmesan,
romaine, hen's egg, croutons

CLASSIC
MINISTRONE SOUP (V)
Croutons, fresh herbs

Mains

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
Roasted piccolo tomatoes, Koffmann chips, upgrade to a 28-day aged **Campbell Brothers' sirloin steak +£6.50**

BRITISH REARED ROAST TURKEY
Served with all the trimmings, bread sauce,
cranberry, roasting juices

POMODORO LINGUINE (VE)
Tomato sauce, Piccolo tomatoes, fresh basil

FILLET OF SEABASS AL FUNGI
Fracassee of woodland mushrooms, butterleaf spinach, extra virgin olive oil,
vintage balsamico, dauphinoise potatoes

Puddings

TRADITIONAL
PLUM PUDDING (V)
Brandy sauce

WARM CHOCOLATE
BROWNIE (V)
Vanilla ice cream,
chocolate sauce

BANANA &
CARAMEL MESS
SUNDAE (V)
Vanilla ice cream,
whipped cream

ICE CREAMS &
SORBETS (V) (VE)
Speak to your server for
today's flavours

CLAWSON[®]
CHEESEMAKERS SINCE 1912

UNION JACK CHEESE PLATE | +£9.50
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards) **Upgrade + £3.50**
or add as an additional course + £9.50



Marco's Festive Evenings

AVAILABLE FROM 1ST DECEMBER TO 23RD DECEMBER
 TABLES AVAILABLE BETWEEN 5PM - 9PM
 A FESTIVE 2 OR 3 COURSE DINNER WITH
 A NEW YORK ITALIAN FLAVOUR
 FOR ACCOMODATION SEE PAGE 3

2 COURSES
 £29.95 PER PERSON

3 COURSES
 £34.95 PER PERSON

Appertisers

BRUSCHETTA OF SUN DRIED & SUN BLUSHED TOMATOES (VE)
 Wild rocket, soft herbs

CRISPY DEVILLED
 WHITEBAIT
 Lemon mayonnaise

CLASSIC AVOCADO
 CAESAR SALAD
 Garlic, anchovies, aged parmesan,
 romaine, hen's egg, croutons

CLASSIC
 MINISTRONE SOUP (V)
 Croutons, fresh herbs

Mains

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
 Roasted piccolo tomatoes, Koffmann chips, upgrade to a 28-day aged **Campbell Brothers' sirloin steak +£6.50**

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POMODORO LINGUINE (VE)
 Tomato sauce, Piccolo tomatoes, fresh basil

FILLET OF SEABASS AL FUNGI
 Fracassee of woodland mushrooms, butterleaf spinach, extra virgin olive oil,
 vintage balsamico, dauphinoise potatoes

Puddings

TRADITIONAL
 PLUM PUDDING (V)
 Brandy sauce

WARM CHOCOLATE
 BROWNIE (V)
 Vanilla ice cream,
 chocolate sauce

BANANA &
 CARAMEL MESS
 SUNDAE (V)
 Vanilla ice cream,
 whipped cream

ICE CREAMS &
 SORBETS (V) (VE)
 Speak to your server for
 today's flavours

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 or add as an additional course + £9.50



New Years Eve At Marco's

BOOKINGS TAKEN FROM 7PM - 8.30PM
5 COURSE DINNER & ENTERTAINMENT
DRESS CODE: BLACK TIE OR LOUNGE SUIT

Celebrate in the stylish surroundings of Marco's, Kegworth.
On arrival enjoy a Champagne cocktail, followed by a 5 course dinner, whilst being entertained by our live entertainment and DJ until the early hours.

EVENT ONLY - £82.00 PER PERSON

TO INCLUDE ACCOMMODATION & BREAKFAST
FROM £139.00 PER PERSON

WE DO HOPE YOU CAN JOIN US OVER THE FESTIVE PERIOD, WE WOULD LOVE TO SEE YOU. WE WISH YOU & YOURS AN INCREDIBLY HAPPY CHRISTMAS & A PEACEFUL & PROSPEROUS NEW YEAR

For The Table

WARM BAKED SOURDOUGH & MARTINI OLIVES (V) (VE)
Salted english butter, fresh lemon, extra virgin olive oil

Starters

SALT BAKED BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar
(Vegan available upon request)

CREAM OF CHICKEN & LEEK SOUP
Sourdough croutons

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, lilliput capers, soft herbs

Mains

SIGNATURE BEEF FILLET
Garlic butter king prawns, bearnaise sauce, Koffmann chips

CONFIT BELLY OF PORK "MARCO POLO"
Crackling, butter beans, honey spiced roasting juices & dauphinoise potatoes

ESCALOPE OF SALMON "HELL'S KITCHEN"
Tomato vinaigrette, buttered leaf spinach, fresh herbs & dauphinoise potatoes

POMODORO LINGUINE (VE)
Tomato sauce, piccolo tomatoes, fresh basil

Puddings

MR COULSON'S STICKY TOFFEE PUDDING (V)
Vanilla ice cream, toffee sauce

1879 CAMBRIDGE BURNT CREAM (V)
"The original recipe", fresh raspberries

BAKED NEW YORK CHEESECAKE
Blueberries

ICE CREAMS & SORBETS (V) (VE)
Speak to your Server for today's flavours

To Finish

CLAWSON UNION JACK CHEESE PLATE
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards)

FRESHLY BREWED COFFEE OR TEA & BROWNIE BITES



marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

TEL

01509 672 518

EMAIL

info@marcoskegworth.com

WEBSITE



Menu 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

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. Please ask a team member for further details.