



marco's
NEW YORK ITALIAN
BY MARCO PIERRE WHITE

A WHITE CHRISTMAS

Crowne Plaza East Midlands Airport
& Marco's New York Italian, Kegworth



YOUR FESTIVE CELEBRATIONS AWAIT

at Crowne Plaza East Midlands Airport & Marco's New York Italian Restaurant



GET READY TO CELEBRATE

Celebrate the magic of the festive season at Crowne Plaza East Midlands Airport. Step into a Winter Wonderland with our exclusive Christmas parties, or enjoy a shared party experience at Marco's New York Italian, Kegworth. However you choose to celebrate, we have the perfect setting for an unforgettable Christmas celebration.

HOW TO BOOK

For further information, or to make an enquiry, please call us on 01509 672518
or email sales@cpeastmidlandsairport.co.uk

DEPOSIT/FINAL DETAILS

To guarantee your booking, a non-refundable, non-transferable deposit of £10 per person is due within 7 days of the booking being confirmed. Final numbers and full payment are due 30 days prior to the event. Menu choices are due 14 days prior. Once final payment has been made, all monies are non-refundable and non-transferable. For bookings of 10 or more guests, a signed contract is also required. We will send the main organiser a pre-order form to complete and return for their whole party.

ACCOMMODATION

Exclusive bed and breakfast rates available.

ADDITIONAL INFORMATION

Please be aware that we will be operating a cashless bar.



MARCO'S FESTIVE LUNCHES

Adults | 2 Courses £27.95pp | 3 Courses £33.95pp
Children | 2 Courses £13.95pp | 3 Courses £16.95pp

A delicious 2 or 3 course festive lunch with a New York Italian flavour.

Please note, for groups of 20 and above, steak options will not be available on the menu.

TABLES AVAILABLE FROM 12PM - 3PM, 27TH NOVEMBER - 23RD DECEMBER

STARTERS

NEW YORK ITALIAN STONE BAKED DOUGH BALLS

CHOOSE FROM EITHER: Garlic parsley butter, soft herbs (V)
OR Tomato ragù, 'Nduja, aged Parmesan, mozzarella

BEETROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available)

CLASSIC MINSTRONE SOUP (V)

Croutons, fresh herbs

NEW YORK BUFFALO WINGS

Blue cheese dip, carrot julienne

NEAPOLITAN CROCCHETTE (V)

Tomato, mozzarella, Italian hard cheese

MAINS

GRILLED SALMON BÉARNAISE

Roasted Piccolo tomatoes,
Koffmann fries, watercress

STEAK FRITES

SERVED PINK OR WELL DONE
Butcher's steak, roasted Piccolo tomatoes,
Koffmann chips, watercress, peppercorn sauce

TURKEY MILANESE

Pomodoro Tagliolini pasta,
fresh basil, fresh lemon

ROAST BREAST OF TURKEY

Served with all the trimmings, bread sauce,
cranberry, roasting juices

POMODORO STROZZAPRETI PASTA (VE)

Tomato ragù, fresh basil

PUMPKIN, SAGE & RICOTTA RAVIOLI (V)

Roasted butternut squash, white wine,
cream, crispy sage (VE available)

PUDDINGS

CLASSIC TIRAMISU (V)

Espresso-soaked sponge,
Mascarpone cream, cocoa

ESPRESSO AFFOGATO (V)

Vanilla ice cream, espresso

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING (V) (G*)

Warm brandy sauce, candied walnuts

SEASONAL FRUITS POACHED IN SPARKLING WINE (VE)

Speak to your server for today's flavours

CHEESE PLATE

UNION JACK CHEESE PLATE (V)

Rutland red, white stilton, blue stilton, vintage cheddar,
fig chutney, Peter's Yard biscuits + 10.00

INDULGE

LUXURY WARM MINCE PIE

+ 2.00



MARCO'S FESTIVE EVENINGS

Adults | 2 Courses £34.95pp | 3 Courses £38.95pp
Children | 2 Courses £17.00pp | 3 Courses £19.00pp

A festive 2 or 3 course dinner with a New York Italian flavour
DJ on specific nights. Please contact our team to enquire.

Please note, for groups of 20 and above, steak options will not be available on the menu.

TABLES AVAILABLE FROM 5PM - 9PM, 27TH NOVEMBER - 23RD DECEMBER

STARTERS

NEW YORK ITALIAN STONE BAKED DOUGH BALLS

CHOOSE FROM EITHER: Garlic parsley butter, soft herbs (V)
OR Tomato ragù, 'Nduja, aged Parmesan, mozzarella

BEETROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available)

CLASSIC MINISTRONE SOUP (V)

Croutons, fresh herbs

NEW YORK BUFFALO WINGS

Blue cheese dip, carrot julienne

NEAPOLITAN CROCCHETTE (V)

Tomato, mozzarella, Italian hard cheese

MAINS

GRILLED SALMON BEARNAISE

Roasted Piccolo tomatoes,
Koffmann fries, watercress

STEAK FRITES

SERVED PINK OR WELL DONE
Butcher's steak, roasted Piccolo tomatoes,
Koffmann chips, watercress, peppercorn sauce

TURKEY MILANESE

Pomodoro Tagliolini pasta,
fresh basil, fresh lemon

ROAST BREAST OF TURKEY

Served with all the trimmings, bread sauce,
cranberry, roasting juices

POMODORO STROZZAPRETI PASTA (VE)

Tomato ragù, fresh basil

PUMPKIN, SAGE & RICOTTA RAVIOLI (V)

Roasted butternut squash, white wine,
cream, crispy sage (VE available)

PUDDINGS

CLASSIC TIRAMISU (V)

Espresso-soaked sponge,
Mascarpone cream, cocoa

ESPRESSO AFFOGATO (V)

Vanilla ice cream, espresso

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING (V) (G*)

Warm brandy sauce, candied walnuts

SEASONAL FRUITS POACHED IN SPARKLING WINE (VE)

Speak to your server for today's flavours

CHEESE PLATE

UNION JACK CHEESE PLATE (V)

Rutland red, white stilton, blue stilton, vintage cheddar,
fig chutney, Peter's Yard biscuits + 10.00

INDULGE

LUXURY WARM MINCE PIE

+ 2.00



EXCLUSIVE PARTY NIGHTS

3 Courses £48.00pp | Buffet £45.00pp

Indulge in a delicious festive meal, complete with a Prosecco drinks reception.

Dance the night away on our dazzling LED dance floor to the sounds of our DJ set. | Bar open until midnight.

Additional courses and entertainment as well as late-night snacks can be added at an additional charge.

DATES AVAILABLE FROM 27TH NOVEMBER - 19TH DECEMBER

STARTERS

CHICKEN APRICOT & TARRAGON TERRINE

Pear chutney, ciabatta croutes

SPICED PUMPKIN SOUP (VE)

Toasted pumpkin seeds

MAINS

All main courses served with fondant potato, traditional roasted root vegetables and button sprouts

TURKEY ROULADE

Trimmings and a rich red wine infused gravy

BAKED SALMON FILLET

Hollandaise sauce

CANDIED VEGETABLE & SEED ROAST (VE)

Rice parsnips, carrot & beetroot with pumpkin seeds, cranberries, pine nuts & mixed fruit

PUDDINGS

ASSIETTE OF DESSERTS

Chocolate brownie, Christmas pudding mess, lemon tart

EXOTIC FRUIT PLATTER (VE)

NEW YEAR'S EVE AT MARCO'S

Event Only £65.00pp | Event & Accommodation £130.00pp*

Dress code: Dress to impress | *Based on two sharing

See in the New Year at Marco's, Kegworth. Kick off the evening with a Prosecco reception, followed by a delicious 3-course dinner. Enjoy live entertainment and a DJ as we count down to 2027, with music continuing until 1am.

BOOKINGS AVAILABLE FROM 7PM - 8.30PM

FOR THE TABLE

SELECTION OF FRESHLY BAKED BREADS

Vintage balsamico & extra virgin olive oil

STARTERS

THE BOX TREE CHICKEN LIVER PARFAIT

Raisin sec, Madeira gelée, Melba toast, watercress salad

BEETROOT & GOAT'S CHEESE SALAD (V)

Merlot dressing, candied walnuts (VE available)

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, brown bread & butter

THE GOVERNOR'S FRENCH ONION SOUP

Sourdough croûtes, Hawkstone IPA, Gruyère cheese

MAINS

CAMPBELL BROTHERS' FINEST QUALITY RESERVE FILLET OF BEEF

Roasted Piccolo tomatoes, Koffmann chips, peppercorn sauce

Add garlic king prawns - 7.00

PORK 'RIBEYE' COLLAR STEAK

Mashed potato, green beans,
tarragon butter sauce

SUPREME OF SEA TROUT

Winter vegetable caponata,
buttered new potatoes

SHALLOT & PEA RAVIOLI (VE)

Tomato ragù, woodland mushrooms,
fresh tarragon

PUDDINGS

ETON MESS "THE PERFECT MISTAKE" (V)

Fresh strawberries & raspberries, Chantilly cream, meringue

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream

MR COULSON'S STICKY TOFFEE PUDDING (V) (G*)

Vanilla ice cream, toffee sauce

SELECTION OF ICE CREAMS & SORBETS (V/VE)

CHEESE PLATE

UNION JACK CHEESE PLATE (V)

Rutland red, white stilton, blue stilton, vintage cheddar, fig chutney, Peter's Yard biscuits + 10.00



MARCO
PIERRE
WHITE
ESTD 1961

marco's
NEW YORK ITALIAN
BY MARCO PIERRE WHITE

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EMAIL

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sales@cpeastrmidlandsairport.co.uk

MPW WEBSITE



HOTEL WEBSITE



Menu subject to change

V = Vegetarian | VE = Vegan | G = Non-gluten containing ingredients

If marked with * the dish can be adapted to be suitable for vegetarian (V*), vegan (VE*)
or non-gluten containing ingredients (G*)

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.