

Private Dining Room Menu

To Start

Crispy Salt and Pepper Baby Squid - *Spring onion, chilli, lemon mayonnaise, sweet chilli sauce*

Gressingham Duck Tostada - *Hoi sin sauce, red pepper, spring onion and cucumber*

Buffalo Burrata - *Marcona almond houmus, new season rhubarb, wild nettle pesto*

Ardleigh Asparagus Soup - *Poached quails egg, parmesan crisps*

To Follow

Beef Wellington - *Hash brown, roast shallot marmalade, demi sec tomato, pomodoro jus (£8.00 Supplement)*

Pan Fried Hake - *Violet potatoes, baby leeks, brown shrimp and broad bean fricasé*

Sweet Potato, Red Lentil and Chickpea Curry - *Roasted peppers, spring onion bhaji, spiced apricot chutney*

(Served with popadoms, charred lime and cucumber yoghurt)

Classic Cheeseburger *Applewood smoked cheddar, crispy smoked streaky bacon, lettuce, and tomato and gherkin, burger sauce, skinny fries*

To Finish

Rum Baba - *Roasted pineapple and coconut tuile*

White Chocolate Dome - *White hot chocolate, strawberry parfait, strawberry salsa, meringue kisses*

Lemon Tart - *Italian meringue and Mascarpone ice cream*

Cheese - *Chef's selection of three British Isles cheeses, seasonal chutney, Miller cheese crackers (£3 supplement)*

£65 for two courses

£75 for three courses

MARQUIS
SUFFOLK