

Bobbi Brown x Marquis Suffolk Dinner Menu

To Start

Bronze Roasted Chicken Supreme

Butter glazed fondant potatoes, charred leeks, chicken velouté

Beetroot Blushed Fillet of Salmon

Touched cucumber and watermelon, mango salsa, micro herbs

Ratatouille

Roasted pepper pesto, coconut feta

To Finish

Triple Chocolate Tart

Whipped white chocolate mousse, caramelized milk chocolate center, salted dark chocolate top glaze

O'leary's Apple Crumble Tart,

*Caramelized apple filling, brown butter crumble topping,
burnt milk ice cream*

Beetroot and Maple Mousse

Raspberry meringue, lemon curd, candied beetroot

