



## Festive Menu

### To Start

Jerusalem Artichoke Soup  
*Crispy artichoke skins, Binham Blue and winter truffle*  
Colchester White Crab  
*Pink grapefruit gel, avocado puree, Italian crisp bread*  
Salt Baked Celeriac Carpaccio  
*Green apple, caper berries, marjoram, mustard and miso dressing*  
Goose Liver Parfait  
*Spiced quince and golden raisin chutney, sourdough toast*



### To Follow

Marquis Turkey Wellington  
*Sage fondant potato, pig-in-blanket, sprouts, chestnuts, baby carrots, cranberry & bread sauce, turkey gravy*  
Braised Ox Cheek  
*Risotto Milanese, red wine and bone marrow jus*  
East Coast Cod  
*Roast pumpkin gnocchi, crispy kalettes, sauce alfredo, pumpkin seeds*  
Root Vegetable Pithivier  
*Cauliflower puree, sprout tops, salsa verde*



### To Finish

Marquis Christmas Pudding  
*Brandy butter, redcurrants*  
Dark Chocolate and Orange Cremieux  
*Spiced orange jelly, caramel crisp, blood orange puree*  
Walnut Parfait  
*Carrot cake, quince gel, milk crumb*  
Marquis Cheese Board  
*British cheeses, biscuits, grapes, chutney, celery*



**MARQUIS**  
SUFFOLK

HOTEL . RESTAURANT . WEDDINGS . SPA