

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*
Burrata Cloud With Basil Oil - *Tomato gel, roasted cherry tomato, black olive crumble*
Salmon And Crayfish Tail Cannelloni - *Leek and nori mosaic, spring onion emulsion, herb oil*

To Follow

Beef Wellington - *Hash brown, roast shallot marmalade, demi sec tomato, pomodoro jus (£8.00 Supplement)*
Seafood Linguine - *King prawn, mussels, brown crab, lobster and a bisque sauce, pangrattato*
Summer Courgette - *Bocconcini mozzarella, red pepper relish, basil oil, giant couscous, toasted salted almonds, micro herb salad*
Marquis Suffolk Burger - *8oz beef burger, applewood smoked cheddar, crispy smoked streaky bacon, lettuce, tomato, 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