

Private Dining Room Menu

To Start

Prawn Cocktail - Marie Rose sauce, prawns, salad garnish
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, fine beans wrapped in pancetta, pomodoro jus (£8.00 Supplement)
Roasted Stone Bass - Ratatouille vegetables, saffron pearl potatoes and pomodoro velouté
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 and skinny fries

To Finish

Chocolate Brownie- Madagascan vanilla ice cream
Madagascan Vanilla Creme Brulée - Oat tuile, fresh raspberries, raspberry sorbet
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