



Welcome To

**MARQUIS
SUFFOLK**

HOTEL . RESTAURANT . WEDDINGS . SPA

Appetisers

Marinated olives £4.50

Mixed nuts £3.50

House focaccia, whipped butter, extra virgin olive oil £6

Fabulous fungi oyster mushroom arancini, mushroom and soy ketchup, truffle, pecorino £8

Colchester white crab, pink grapefruit gel, Italian crisp bread £9



To Share

Baked Camembert

Toffee apple, apple crisp, baked baguette

£20

Marquis Deli Board

Sunday charcuterie: fennel salami, lonza, salami san lorenzello, artichoke hearts, balsamic onions, garlic marinated olives, pecorino, rocket, pesto, Italian flat bread

£29

Mersea Oysters

Classic; shallot vinaigrette, lemon, tabasco

Or

Cranberry sorbet

6 for £18

12 for £32

£3.50 each



To Start

Crispy Salt and Pepper Baby Squid

Spring onion, chilli, lemon mayonnaise, sweet chilli sauce

£11/16

Jerusalem Artichoke Soup

Crispy artichoke skins, Binham blue cheese and winter truffle

£11

Gressingham Duck Tostada

Hoi sin sauce, red pepper, spring onion and cucumber

£15

Goose Liver Parfait

Spiced quince and golden raisin chutney, toasted brioche

£18

Salt Baked Celeriac Carpaccio

Green apple, caper berries, marjoram, mustard and miso dressing

£12

Chalk Stream Trout

Kohlrabi, dill and seaweed, English caviar, horseradish

£18



To Follow

East Coast Cod

Roast pumpkin gnocchi, crispy Kalettes, sauce alfredo, pumpkin seeds
£28

Braised Ox Cheek

Risotto Milanese, red wine and bone marrow jus
£26

Scottish Halibut

Oyster mushrooms, chicken butter sauce, crispy capers, basil oil, leek julienne
£30

Turkey Wellington

Sage fondant potato, pig-in-blanket, sprouts, chestnuts, baby carrots, cranberry and bread sauce, turkey gravy
£40

Woodland Mushroom Rigatoni

Winter truffle, pecorino cream, kale pesto, toasted pine kernels
£24

Root Vegetable Pithivier

Cauliflower puree, sprout tops, salsa verde, red wine sauce
£26



For The Table

28-Day Dry Aged Steak

Hereford Tomahawk Steak **or** Rare Breed Chateaubriand

Fine beans in pancetta, glazed baby carrots, roast shallots, sage butter fondant potatoes
£95

Marquis Land and Sea

Rare Breed Chateaubriand **or** Hereford Tomahawk Steak

Scottish king scallops in garlic butter
Fine beans in pancetta, glazed baby carrots, roast shallots, sage butter fondant potatoes
£125

Choose a sauce to accompany your steak

Bone marrow jus, peppercorn sauce, bearnaise sauce, Armagnac golden raisin sec



From The Grill

Classic Cheeseburger

Applewood smoked cheddar, crispy smoked streaky bacon, lettuce, and tomato, burger sauce, skinny fries
£22.50

Gourmet Steak Burger

BBQ braised short rib, applewood cheddar, burger lettuce, tomato, dill pickle, skinny fries and onion ring
£27.50

14oz Sirloin Steak on The Bone

£38

10oz Hereford Breed Fillet Steak

£40

Both of our steaks are served with roast shallot, fine beans in pancetta, demi-sec tomato, dressed watercress and triple cooked chips

Choose a sauce to accompany your steak

Bone marrow parsley jus, peppercorn sauce, bearnaise sauce, Armagnac golden raisin sec

Add some seafood to create your own land and sea

Scottish king scallops in garlic butter

£17

All our beef is sourced through local suppliers and are all dry aged for a minimum of 28 days



Sides

Sage butter glazed baby carrots	£6
Fine beans wrapped in pancetta	£7
Rocket, demi-sec tomato and olive salad	£6
Triple cooked chips	£6
Truffle parmesan fries	£8
Oyster mushrooms, baby spinach, chicken butter cream	£6



To Finish

Christmas Pudding

Brandy butter, vanilla crème anglaise
£13

Dark Chocolate Orange Cremeux

Spiced orange jelly, caramel crisp, blood orange puree
£12

Walnut Parfait

Carrot cake, quince gel, milk crumb
£13

Affogato

Baileys ice cream, Biscoff crumb, single espresso
£10

Nutmeg Cheesecake

Spiced whiskey apple, gingerbread crumb, eggnog ice cream
£13

Trio Of Ice Creams Or Sorbets

Please ask your server for flavours
£10

Petit Fours

Selection of four homemade petit fours
£10

Marquis Cheese Board

Selection of British cheeses, biscuits, grapes, chutney, celery, quince jelly
£15



Sweet Wine

Pedro Ximenez Sherry, Spain, 100ml (18%)

Matured in oak for over 20 years, wonderfully rich and raisin heavy
£9

2014 Palazzina Moscato, Italy, 125ml (13.5%)

Well-balanced wine made from moscato grapes, dried on 'graticci' traditional Italian rush mats
£8

2014 Noble Taminga, Australia, 125ml (11%)

A botrytis effected sweet wine
£9

Elysium Black Muscat, USA, 125ml (15%)

Rich velvety fruit palate
£12

Purlai Gold, New Hall Vineyards, Essex, 125ml (13.5%)

Handpicked from the oldest bacchus vines then aged in chestnut barrels
£15



