

BANQUETING MENU

DELTA HOTELS BY MARRIOTT COLCHESTER

Sample menu subject to change



Delta Hotels Colchester

London Road, Marks Tey, Colchester, Essex, CO6 1DU

01206 210001 marriott.com/stnde



Welcome from our Executive Chef

Surrender Singh, Head Chef – Delta Hotels by Marriott, Colchester

Born in Hyderabad, and raised in the foothills of Uttarakhand in Northern India, Chef Surrender brings a rich cultural heritage and deep-rooted culinary passion to the kitchen. Inspired by his grandfather—a standalone chef in India—and nurtured by his parents' home cooking, Surrender developed an early love for food, recipes, and the sensory joy of the kitchen. Having mastered the intricacies of authentic Indian cuisine and mass scale international banqueting catering for 6000 diners in a single sitting, Chef Surrender's passion for global flavours brought him to the UK, where he gained further experience at notable establishments. Today, as **Head Chef at Delta Hotels by Marriott Colchester**, he fuses tradition with innovation, and brings more than just technical mastery to the hotel, he brings storytelling through food, a respect for tradition, and a creative spirit rooted in family values, to deliver exceptional dining experiences.

"Guest satisfaction inspires me. I love to create, to brainstorm, and to blend my family's culinary legacy with fresh ideas that delight the senses."



Reception Drinks

Bucks Fizz £6.50

Selection of Bottle Beers £5.50

Glass of Prosecco £6.50

Selection of Fruit Juice £3.50

Alcoholic Fruit Punch £6.00

Cocktails

Passion Fruit Martini £8.50

Peach On The Beach £8.50

Pina Colada £8.50

Mojito £8.50

Pimm's and Lemonade £6.50

Glass of House Wine 175ml £6.50

Kir Royal £8.00

Jug of Orange Juice £8.50

Non – Alcoholic Fruit Punch £4.00

For those wishing to organise an event bar tab, please speak directly to the Hotel.

"The best drinks are those shared with friends"

Canape Reception

Please make your selection from the choices below



Canapes

Warm

- Yorkshire pudding, onion ash beef, whipped horseradish
- Korean glazed pork belly skewers
- Goats cheese & fig relish puff tart (V)
- Spicy cocktail fish cakes, tomato chutney, crushed avocado (GF)
- Tempura king prawn, sweet chilli sauce (GF & LF)

Cold

- Chicken liver pate, pea blini, dill & lemon creme fraiche
- Feta, poached pear & walnut tortilla chip (V) (GF available)
- Chestnut mushroom & black garlic tartlet (V)
- Caprese croute (V) (GF available)
- Cucumber, smoked salmon & herb cream cheese (GF available)

Please make your selection
£9.00 per person for 4 | £13.00 per person for 6
Minimum numbers - 50 guests



Menu

Please select a SET menu from the choices below, so ONE starter, ONE main course and ONE dessert.
Vegetarian option can be added additionally

Starter

Spiced cauliflower soup, wild mushrooms, goat's cheese, truffle oil, roquette crisps, sour dough (V) (VEA, GFA)

House smoked chicken Nicoise salad, soft quail's egg, yellow cherry tomatoes, purple new potatoes, fine beans, pickled cucumber, honey dressing (GF, LF) (VA)

Crab, pancetta & mozzarella arancini, pea velouté, samphire grass, chilli oil (GF) (VA)

Confit duck rilette, pickled allotment vegetables, carrot caviar, blood orange gel, sesame filo tuile (LF) (GFA)

Poached trout bruschetta, whipped horseradish cream cheese, heritage beetroot, watercress (GFA)

Caramelised onion & walnut Scotch egg, pear chutney, heirloom tomatoes, avocado puree (V, LF) (GFA)

"Nothing brings people together like good food"

Menu

Mains

Beef wellington, dauphinoise potatoes, roasted broccoli, smoked pancetta & wild mushroom jus (+ £15ppe supplement)

Pan roasted chicken breast, lolly pop, duck fat hash brown, fine beans, parsnip puree, veal jus (GF) (LFA)

Applewood smoked pork belly, parmesan mash, charred hispi cabbage, honey & whole grain mustard, pear gel (GFA, LFA)

Garlic crusted hake, confit new potatoes, rainbow carrots, peas, parsley root cream (GFA, LFA)

Baked coley, saffron potatoes, broad beans, smoked prawns, lobster bisque, seaweed crisp (GF) (LFA)

Wild mushroom & baby spinach en croute, fondant potato, roasted green beans, carrot puree, pan roasted gravy (V) (VEA)

A choice of:

Roasted Sirloin, horseradish cream (GFA) (+Market price supplement)

Confit pork belly, apple sauce (GFA)

Pan fried chicken supreme, cranberry sauce (GFA)

Served with roast potatoes, honey roasted roots, black sesame broccoli, Yorkshire pudding, pan roasted jus

Desserts

Warm black cherry & chocolate brownie, mascarpone ice cream (V)

Key lime pie, coconut sorbet (V)

Salted caramel baked Alaska, toffee popcorn (V)

Raspberry Panna cotta, Eton mess, lemon sorbet (GF)

Apple & blueberry crumble, stem ginger custard (V) (VEA, GFA)

A selection of cheeses, house chutney, fizzy grapes, celery, water biscuits (V) (GFA) (£3 supplement)

Tea, coffee and mints - £2.00 per person

From £35.00 per person

Supplements may apply



Wine Selection

Sample wines subject to change

WHITE

Pinot Grigio – £31.00

Zesty white classis, zingy, crisp and refreshing

Waipara Hills - £34.50

Sauvignon Blanc refreshingly dry

Short Mile Bay - £29.50

A citrusy Chardonnay with a crisp finish

ROSE

Pinot Grigio Rose - £29.50

Refreshingly light, easy to drink

RED

Merlot Berri Estate - £31.00

Full of fruity flavours with an earthy undertone

Pinot Noir- £33.00

Aa sublime array of flavour including mushrooms, clove and Hibiscus

Malbec (Argentinian) - £ 38.50

Full-bodied, known for its plump dark fruit flavours and smoky finish

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