

The background of the entire page is a dark blue gradient with a bokeh effect of out-of-focus lights in warm tones of orange, yellow, and red. Some lights are sharp and bright, while others are soft and blurred. There are also a few white starburst patterns scattered throughout.

THE
MARKS
TEY
HOTEL
COLCHESTER

MAGICAL FESTIVE NIGHTS 2020

Michael J Fitch Magical Night

Friday 11, Saturday 12, Saturday 19 Dec 2020

Graeme Mathews & Debbie Haze Variety Night

Friday 4, Saturday 5, Friday 18 Dec 2020

Welcome Drink • Delicious Festive Meal • Live Entertainment

£37.50 PER PERSON

THE
MARKS
TEY
HOTEL
COLCHESTER

Here at Marks Tey Hotel we are keeping the magic alive during December through our festive dinners and live entertainment. Appearing: Michael J Fitch, The Magician, Graeme Mathews and Debbie Haze.



MICHAEL J FITCH

One of the UK's most exciting entertainers, delivering a high energy sophisticated magic and comedy show. He's performed for Her Majesty the Queen, the Beckhams and with Ed Sheeran and is resident magician at one of Gordon Ramsay's London Restaurants.



GRAEME MATHEWS

An experienced and versatile comedic magician who wowed the Britain's Got Talent judges last year taking him through to the semi finals. His cheeky Essex boy style and zany personality make him naturally funny and likeable.



DEBBIE HAZE

Resident singer, an established, dynamic, professional vocalist, who offers a wide range of different musical tributes and themes.

She has supported Robbie Williams, James Taylor and Tony Hadley and brings some elegance and sophistication to the evening.

A Christmas night to remember with a touch of magic.
Look no further, for a special, memorable evening.

To book call 01206 214809 / christmas@marksteyhotel.co.uk

MENU

Dinner served at 6.45pm

STARTERS

Roasted winter root vegetable soup (vegan)

Smoked salmon, truffle cream cheese & new potato salad, parsnip crisps (gf)

Ham hock terrine, fig relish, toasted bloomer

MAINS

Slow cooked turkey breast, apricot stuffing, roast potatoes, roasted roots,
Brussel sprouts, red wine gravy

Smoked cod loin, parmentier potatoes, bacon, chestnuts, sprout tops, lobster bisque (gf)

Wild mushroom, butternut squash, walnut & wilted sprout top risotto (vegan)

DESSERTS

Raspberry frangipane, blood orange sorbet (vegan, gf)

Traditional Christmas pudding, brandy custard (v)

Baked cherry cheesecake, dark chocolate sauce (v)

Before ordering please make staff aware of any allergies you might have and we will do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross contamination of allergens.

Up to tables of 6 maximum or prevailing COVID-19 guidelines. Menu pre orders required in advance. Full payment required at time of booking. Arrive 6.00pm, dinner served 6.45pm, depart 10.00pm. Masks to be worn by EVERYONE throughout unless eating and drinking. By placing a booking you agree to follow all national, local and Hotel guidance to help keep everyone safe. Free cancellation and full refunds will be offered if we are prevented from hosting planned events due to local or national COVID-19 restrictions or we are not able to run the event as planned.