



The Alex Brasserie

2 course or 3 course roast dinner menu

2 course £28 per person or 3 course £35 per person

Starters

Cream of cauliflower soup ✓
toasted almonds, Gruyère cheese & crusty bread

Pork rillettes, apple, raisin & shallot chutney
granary toast

Wild mushroom & chestnut salad ✓
garlic croutons, tarragon & cider dressing

Smoked salmon crostini
dill sour cream & cornichons

Smoked duck, walnut & blue cheese salad
honey dressing

Mains

*All roasts are served with roast potatoes,
honey glazed parsnips, seasonal greens,
spiced carrot & swede mash, Yorkshire pudding &
gravy*

Roast rump of Suffolk beef
(served pink), horseradish sauce & confit shallots
or

Roast supreme of corn fed chicken
Caramelised onion & fresh herb stuffing & bread sauce
or

Roast rump of Norfolk lamb
mint sauce

Chelsea nut roast ✓
white onion sauce

Desserts

Passion fruit cheesecake
mango coulis

Chocolate & hazelnut brownie
vanilla ice cream

Apple & pecan tarte tatin
custard

Black Forest Pavlova
with Kirsch soaked cherries

Sticky toffee pudding, toffee sauce
caramelised banana