

THE ALEX *Brasserie*

A TASTE OF SPRING

All the dishes served to your table on boards for sharing

THE FIRST SHOOTS

Hot-smoked mackerel pâté, lemon & chive
Pickled cucumber & radish salad, dill
Asparagus parfait, herb oil & smoked sea salt
Pea, broad bean & mint crush
Whipped goat's cheese, lemon zest
Crusty sourdough & rye bread

THE SPRING BANQUET

Braised spring lamb shoulder, garlic, rosemary & lamb jus
Roast salmon, herbs & browned lemon butter
Jersey Royal potatoes, seaweed salt
Charred spring greens, wild garlic pesto
Heritage carrot ribbons, honey & thyme
Watercress & fennel salad, cider vinaigrette
Mint & caper salsa verde

SWEET BLOSSOM

Lemon Eton Mess - crushed meringue, lemon curd, chantilly cream
Rhubarb & Custard Tart - poached forced rhubarb, baked custard, buttery pastry



a group of individual
venues in Felixstowe
yeogroup.co.uk

Please inform us of any
dietary requirements or
allergies when booking.

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FRIDAY 1ST MAY
BOOKING BETWEEN 7PM – 8PM

JOIN US FOR A TASTE OF SPRING,
WITH SEASONAL SHARING PLATES
AND LIVE MUSIC FROM

Leah Godbold

BOOKING IS ESSENTIAL

£38 PER PERSON

£10 PER PERSON DEPOSIT REQUIRED TO SECURE BOOKING



TheAlexCafeBarBrasserie



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