

# THE ALEX *Brasserie*

## - 2 OR 3 COURSE DINNER MENU -

2 COURSE £32 PER PERSON OR 3 COURSE £36 PER PERSON

### STARTERS

**Cream of mushroom soup**, garlic croutons, crusty baguette **V**

**Barbecue pork skewer**, chargrilled chilli glazed pineapple

**Salmon & chive fishcake**, soft poached egg, spinach

**Smoked duck, hazelnut & orange salad**, citrus dressing

### MAINS

**Roast sirloin of beef (served pink)**, Yorkshire pudding, roast potatoes, glazed carrots & parsnips, buttered greens, gravy

**Chilli & lime prawn skewers**, lemongrass rice, stir-fried pak choi, soy & sesame

**Goat's cheese & salt baked beetroot tart**, hazelnut crumb, tomato & onion salad, Lyonnaise potatoes **V**

**Roast supreme of cornfed chicken**, bacon & thyme stuffing, dauphinoise potatoes, seasonal greens, roast carrot, gravy

### DESSERTS

**Baked vanilla cheesecake**, mango coulis, pistachios

**Apple & pecan tarte tatin**, vanilla ice-cream

**Black Forest Pavlova**, kirsch soaked cherries

**Sticky toffee pudding**, toffee sauce, custard



a group of individual  
venues in Felixstowe

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