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, char-grilled 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 corn-fed chicken,
bacon & thyme stuffing, dauphinoise potatoes, seasonal greens, roast carrots, 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

YEO GROUP

a group of individual venues in Felixstowe

yeogroup.co.uk

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