

# Taste the season

## DECEMBER

**A la carte available for tables up to 6 persons**

**Lunch three course £28, two course £22**

**Dinner three course Mondays to Thursdays £32.95**

**Dinner three course Fridays and Saturdays £35.95**

**Please tell the management if you have any nut or other allergies.**



### Starter

#### Winter vegetables couscous

Root vegetables cooked in a cumin flavoured broth.

• Coriander and thyme  
• couscous

#### Gratinée

Scallops, cod, prawns, mushrooms, leek fondue, glazed Béchamel cheese sauce.

#### Game Paté

Coarse pheasant, pork, and raisin paté flavored with marsala, spiced pear chutney, toasted ciabatta

#### French onion soup

Beef stock and caramelized onion soup, topped with croutons glazed with Emmental cheese

#### Salmon gravadlax

Cured Scottish salmon fillet marinated with botanic gin, cracked kampfot and pink peppercorns, dill, spiced Greek yogurt

### Mains

#### Valley farm turkey

Roasted brined turkey, spiced chestnut stuffing, roasted chipolata sausages, Whisky sauce

#### Lamb rump

Roast rump of English lamb, vanilla braised chicory, parsley and mint pesto

#### Tagliatelle

Fresh tagliatelle and butternut squash ribbons, mushroom, hazelnut, sage sauce

#### Bavette steak "échalote"

Grilled beef flank steak, Pinot noir wine and shallot sauce (recommended up to medium rare)

#### Hake

Roasted fillet of hake, topped with Parmesan crumble. White wine and parsley cream



## Dessert

### Bûche de Noël

A traditional French Christmas log with a chestnut and rum cream inside a light chocolate roulade, topped with chocolate and served with cream

### Honey and yuzu parfait

An iced dessert flavoured with local honey and citrusy yuzu served with confit orange and rosemary Shortbread

### Black forest verrine

A deconstructed version of the famous chocolate gâteau with kirsch cherries, light chocolate sponge and cherry compôte

### Prune and Armagnac tart

A baked tart of sweet prune and sponge filling served warm with Cointreau crème fraîche

### Sticky toffee apple pudding

A date and muscovado sugar sponge with baked apple and toffee sauce, served with vanilla ice cream



### French and Suffolk cheese platter (5 cheeses) +£6

Served with baguette, biscuits, grapes, spicy apple chutney and celery

Wishing all our customers  
a very Happy Christmas.

# Mariners

WATERSIDE RESTAURANT • IPSWICH

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### Terms and conditions

- Dishes may change slightly according to ingredient availability and/or deliveries. - 10% service will be added to parties of 8 and more. - A deposit of £10 per person is required. - Bookings are not confirmed until a deposit is received. - All deposits are on a personal basis, deposits are non-refundable. - A written, full named pre-order is required no later than 7 days prior to your booking. Please use our ordering form!