



# Mariners

WATERSIDE RESTAURANT • IPSWICH  
at Il Punto



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## SPRING MENU

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special event

Menu available Lunch and Dinner

From Tuesday 20th April

to Saturday 22nd May 2010



NEPTUNE QUAY IPSWICH SUFFOLK ENGLAND IP4 1AX

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## STARTERS

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### Snails "Petits gris"

Cassoulette of pan fried petit gris snails, bacon and croutons, creamy Le Puy lentils

### Sardines

Boneless marinated sardines, crispy tartlet, confit cherry tomato Worcestershire sauce and chive syrup

### Pressed sea fish gateau

Pressed monkfish, cod and salmon with celeriac powders, lemon remoulade

### Gambas

Tiger prawns and fresh basil leave rolled in filo pastry and grilled, grapeseeds oil, basil and tomato salsa

### Tuna and sea bass carpaccio

Wafer thin slices of marinated seabass and tuna, pink peppercorn, roquette leaves, salsa verde paste

### Mariners salad

Smoked chicken, Parma ham, foie gras, crunchy buttered croutons and green leaves tossed in extra virgin olive oil

### French Brie 'Fine tarte'(v)

Filo pastry base, crunchy green apples, walnut, Sherry vinegar

### Risotto and smoked salmon

Smoked salmon risotto topped with a slow cooked egg

### Antipasti (v)

Aubergine, red pepper, yellow pepper, Buffalo mozzarella, pine kernel, olive oil and balsamic vinegar dressing

### Lettuce soup

Creamy warm velouté, mascarpone quenelle, crispy pancetta

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## MAIN COURSES

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### Duck

Pan fried breast of duck, sweet peach and spice bread sauce

### Skate wing Grenobloise

Poached, off the bone, croutons, capers, fine herbs, lemon butter sauce

### Guinea fowl

Oven baked breast of Guinea Fowl with pan fried snails in a garlic sauce

### Sirloin steak (+£5 lunch time)

Grilled Aberdeen Angus beef, blue cheese sauce or green peppercorn sauce

### Lamb

Leg of lamb confit, chestnut mushroom and tarragon sauce

### Sea bass (+£3 lunch time)

The whole fish oven roasted, braised spring onions, Pernod sauce

### Salmon

Grilled fillet served with a creamy tarragon sauce

### Pork loin

Slowly cooked tender loin, carrot and cumin mash, mustard sauce

### Sea bream

Poached boneless fillet, vegetable stir fry, crispy pancetta

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## DESSERTS

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### Crumble

Warm apple, rhubarb and walnut, vanilla ice cream

### Iced parfait glace

Honey and cardamom flavoured red berry coulis

### Dark chocolate gateau

Brownie cake served with a coffee cream sauce

### Traditional tart tatin

Crispy base with a scoop of cinnamon ice cream

### Vanilla crème brûlée

Caramelised top

### Toffee chocolate gâteau

Coffee Crème anglaise

### Bailey's cheese cake

Crème anglaise

### Ice Cream

Coffee, cinnamon, vanilla, chocolate, strawberry

### Sorbet

Grapefruit, lemon, pear, peach, red fruit

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All prices include VAT

Menu available from Tuesday lunch time to Saturday lunch time.  
A la Carte available Saturday evening.

### Lunch time

- Two courses: £12.95
- Three courses: £15.95

Dinner time: £24.95

Dishes may change slightly according to ingredient availability and/or deliveries