

## DESSERTS

French Pain Perdu

Vanilla ice cream

Traditional French apple tart

Cinnamon ice cream

Mariner's crème brulee

caramelised top

Dark chocolate brownie gateau

Tahitian vanilla ice cream, orange sauce

Bailey cheesecake

coffee 'crème anglaise'

Iced pistachio and almond nougat

red fruit coulis

Selection of French cheeses (+£3)

with biscuit and/or baguette, grapes,  
celery stalks, chutney

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Cafetière or Espresso Coffee and petit fours £2.00

Ask for our Special Menus for Christmas Eve,  
Christmas Day, Boxing Day and New Year's Eve

Closed from **Sunday 3 January** until

**Tuesday 2 February 2010**

Seasons Greetings from Mariners  
01473 289748

**Mariners**  
WATERSIDE RESTAURANT • IPSWICH  
at Il Punto

## CHRISTMAS SEASON MENU 2009

Available for Lunch & Dinner  
From 24 November until 23 December  
Tuesday to Saturday

LUNCH: 2 courses £18.50

3 courses £21.50

DINNER: 3 courses £26.50

A 10% service charge will be added  
for parties of 8 and more.

All prices include VAT

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## STARTERS

### Soup (V)

A cappuccino of wild and button mushrooms, mascarpone cheese, crunchy croutons and soft cream

### Mixed Fish gateau

Pressed monkfish, cod and salmon gateau capers, shallots and roast cherry tomato dressing

### Mariner's Gratinee

Cod, prawn, mushroom and bay scallops, glazed with béchamel sauce

### Duck

Galantine pate, pistachio nuts, honey infused onion chutney, toasted brown bread

### Smoked haddock

As a brandade with a poached egg, coriander hollandaise sauce

### Salmon

Baked tartlet of fresh and home smoked salmon, sour cream, basil and pea puree, winter leaves salad

### Chicken livers parfait

Crispy brown toast, crunchy endive salad, fig chutney and walnut brioche

### Salad

Wafer thin slices of Parma ham, smoked chicken, pine kernel, olives, green leaves, grilled baguette

### Potted crab and prawn

Roasted pepper, avocado, Marie rose cream, lime mayonnaise, fine herbs, toasted brown bread

### Smoked salmon

Mille feuille of home smoked salmon, buffalo mozzarella, sun dried tomato, aged balsamic and virgin olive oil dressing

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The proposed dishes may change slightly according to deliveries

## MAIN COURSES

### Turkey

Traditional roast with chestnut stuffing, roasted chipolatas sausage, whiskey sauce

### Sea bass

Poached boneless fillet, mixed vegetables ratatouille, green peas coulis

### Duck

Roasted breast of Gressingham duck, Port and green peppercorn sauce

### Lamb

36 hours confit shoulder, thyme and garlic sauce, potato mash

### Venison

Suffolk venison fillet, cranberry chutney, Dauphinoise potatoes, Madeira sauce

### Roulade provencal (V)

Aubergine, mushrooms, courgettes and sun dried tomatoes, glazed goat cheese

### Salmon

Roasted fillet, smoked haddock infused carnaroli risotto

### Pork

Slow braised loin of Suffolk pork, apple and Calvados sauce

### Beef (+£6)

Seared and marinated prime fillet cooked to your liking  
Cabernet Sauvignon and shallots sauce

### Rabbit

Slow roast leg of rabbit, onion and grain mustard mash, spiced Chardonnay sauce

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All dishes served with a selection of vegetables of the day