

Starters

Baked boxed camembert, rosemary & garlic infusion, green tomato chutney (GF, V)

Simple cocktail of select Fjord prawns, crisp iceberg & Marie-Rose sauce (GF)

Pressed whisky & chicken parfait, warm vanilla butter brioche

Puy lentil, vegetable & spiced pineapple salad, pimento & pine nut dressing (GF, VE)

Homemade soup of the day (GF)



Main Courses

Pan scorched sirloin steak, cognac & peppercorn sauce or garlic & parsley butter (GF)

£3.75 supplement

Five hour Moroccan lamb, bean & pulse tagine, coriander, butter couscous

Herb roasted chicken breast, shallots, tarragon, mushrooms & marsala (GF)

Grilled fillet of sea bass, citrus & fine herb butter (GF)

Linguini pasta sauté, roast Mediterranean vegetable & basil ragout,
smoked vegetarian parmesan (V)

Aromatic Thai green vegetable curry, coconut milk, lemongrass & root ginger,
fragrant jasmine rice (GF, VE)



Desserts

Daily selection of desserts from the card

Iced dairy creams and whole fruit sorbets

Cheese, biscuits, grapes and house preserves

3 courses - £20.95

2 courses - £16.50

Tea or coffee - £2.00



/LesCotils

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