

GOURMET

GIGGLES

FRIDAY 14TH JUNE 2019

Menu

STARTERS

GUERNSEY POTTED CRAB, LEMON,
GARLIC, ROCKET, WATERCRESS &
CUCUMBER RIBBONS (GF)

DEEP FRIED HALLOUMI CHEESE,
SPICED GREEK SALAD, BALSAMIC,
HERB & OLIVE DRESSING (GF)

SPICED LENTIL SOUP (GF, V)

MAINS

PAN SCORCHED SIRLOIN STEAK,
SERVED PINK, COGNAC &
PEPPERCORN SAUCE (GF)

GRILLED FILLET OF BLACK BREAM,
LEMON, CAPERS, CHIVES &
PRAWN TAILS (GF)

TAGLIATELLE SAUTE, FOREST
MUSHROOMS, MASCARPONE CREAM
& WHITE TRUFFLE OIL (V)

DESSERTS

BAKED CHOCOLATE & ORANGE
LAVA CAKE, GRAND MARNIER
LIQUEUR

BANANA & SALTED CARAMEL
MESS; CRUSHED MERINGUE,
BANANAS & TOFFEE SAUCE

SLICED SEASONAL FRUITS &
BERRIES, SUGAR SYRUP &
DAIRY CREAM

£45 PER PERSON, £20.00 DEPOSIT REQUIRED TO SECURE EACH PLACE, REMAINDER
PAYABLE AHEAD OF THE EVENT. MENU CHOICES TO BE RECEIVED NO LATER THAN 7 DAYS BEFORE.



/LesCotils

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