



Murder Mystery at Les Cotils
Friday 20th September 2019
19:30 for 20:00, Harry Bound Room

Louisiana prawn, clam & vegetable chowder (GF)

Crab & zucchini cakes, burnt lime & mayo relish

Caesar salad, field greens, pancetta, parmesan, toasted ciabatta (GFO)

Trio of Southern fried cheeses, spiced green tomato & red pepper relish (V)

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Dry-rubbed prime rib-eye steak, Jack Daniels & peppercorn trio infusion (GF)

Buttermilk chicken fillet, camembert & crushed pesto filling

Half broiled lobster, garlic butter, lemon, parsley & chives (GF)

Goats' cheese & caramelised beetroot risotto, white truffle oil (GF, V)

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Mississippi mud pie, toffee caramel & peanut butter ice cream

New York vanilla bean cheesecake, red berry stew

Key lime frosted cream pie, sparkling Champagne sorbet

Cheese platter, grapes, figs, crackers & preserves (GFO)

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Freshly brewed tea or coffee

**£35.00 per person**

GFO - Gluten free option

GF - Gluten free

V - Vegetarian

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