

Christmas Function Menu 2021

Asian lentil & coconut cream soup, lemongrass & green ginger (GF, V)

Festive Waldorf salad, apples, celery, grapes, roast chestnuts & cranberries (GF, V)

Baked boxed camembert, garlic & herb oil, vanilla butter brioche (GF*, V)

Three cheese glazed, select fish & shellfish thermidor pots,
smoked paprika & cream (GF)

Duck & duck liver parfait, peppered Scotch whiskey & orange liquor,
French toasts & winter preserves (GF*)

Roast Norfolk turkey, traditional trimmings, pan-reduced gravy (GF)

Dry aged rib-eye steak, served pink*, cracked peppercorn infusion (GF)
(£1.95 supplement)

Lamb rack duo, rosemary & thyme rub, caramelized shallots, wild mushrooms &
pancetta lardons

Scorched Highland salmon supreme, tarragon & lemon butter sabayon (GF)

Mediterranean vegetable & spinach pasta layered lasagne, vine tomatoes,
mozzarella & basil (v)

Classic steamed Christmas fruit & nut pudding, brandy & dairy cream custard

Sugar crusted vanilla bean & clotted cream brulee (GF)

Chantilly creamed profiteroles, Baileys Belgian dark chocolate sauce

Seasonal fruit & berry compote Cornish dairy ice cream (GF)

Cheeses, biscuits, grapes & balsamic fruit chutney (GF*)

Aromatic Italian coffee or tea, sugared mince pies

3 courses - £27.00

2 courses - £22.00

GF - gluten free

GF* - gluten free upon request

V - vegetarian

*Please note that, due to the volume of bookings, we
are unable to accommodate individual requests for
how steaks are cooked

Pre-orders are required 7 days in advance.

A minimum of a full 24 hours' notice is required for all changes
or cancellations to the pre-order to prevent being charged.

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