



Gold Wedding Menu

Starters

Guernsey Potted Crab

Hand-picked Chancre crab, fragrantly spiced butter, peppered watercress & cucumber ribbon salad

Chicken Caesar

Cajun spiced chicken breast, cos lettuce, egg, pancetta, croutons & parmesan shavings

Soup with Rustic Bread Roll

Aromatic blends of vegetables, beans & pulses

Wild Mushroom & Smokey Bacon Pots

Cognac mushrooms, smoked bacon, crushed garlic & cream infused ragout, melted brie & herb crust, baked olive bruschetta

Avocado Pear & Feta Salad

Ruby grapefruit, avocado & feta cheese saladette, raspberries, fig & honeyed drizzled dressing

Main Courses

Rack of Lamb

Rack of new season's English lamb, rosemary, thyme & rock salt, Madeira wine reduction

Roast Beef & Yorkshire

Carved slices of succulent pink beef, grain mustard, garlic & herb crust, Yorkshire pudding, red wine thickened pan juices

Duck & Orange

Honey glazed breast of Aylesbury duck, Seville orange & sparkling Champagne infusion

Fragrant Salmon

Scottish salmon supreme, light Japanese teriyaki marinade, soy, ginger & rice wine on noodle ribbons with garlic butter & spring onions

Tagine of Vegetables

Moroccan spiced vegetable, bean & pulse tagine, jewelled butter couscous & minted yoghurt

Courgette & Stilton Cheese Tart

Served on a bed of baby spinach and rocket salad, finished with a walnut dressing

All of the above dishes are served with fresh, local seasonal vegetables and potatoes, or a fresh salad with complementing dressing

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June 17



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Desserts

Twisted Tiramisu

Mascarpone, café crème & white chocolate layered tiramisu with raspberries, Greek yoghurt & Drambuie

Sticky Toffee

Sticky toffee caramel pudding, butterscotch sauce, iced banana sherbet

Classic Eton Mess

Fresh English strawberries, meringue & cream

Citrus Raspberries

Tangy citrus lemon & bio yoghurt tart, crème fraiche & raspberries

Freshly Brewed Teas and Coffee

For the starter and main courses, please choose three dishes, one of which must be vegetarian, plus three dishes for dessert.