



Starter Choices

Meat

Pressed terrine of duck & whiskey liver parfait, French toast, seasonal fruit preserves

Hot pots of woodland mushroom, smoked bacon, melted brie,
garlic & herb focaccia bread [GFO]

Caesar saladette, cos lettuce, egg, lardons, baked bruschetta, shaved parmesan
add warm garlic prawns (£1.95 supplement) **or** add sliced cajun chicken breast

Fish

Sweet water prawn cocktail, shredded iceberg lettuce, Marie Rose sauce [GF]
add Guernsey crab (£1.95 supplement) **or** add avocado **or** add melon

Crab & scorched scallop pots, classic thermidor infusion with vintage cheddar [GF]

Smoked salmon, boursin creamed parfait, French toast [GFO]

Linguini pasta, white crab & vine tomato arrabiata reduction,
crushed basil pesto & parmesan

Vegetarian

We will be pleased to prepare a soup of your choice (V) [GF]

Trio of melon with fruit sorbet (V)

Avocado pear, raspberries, fig & Greek feta salad, honey & grain mustard dressing (V)

Herb & crumb crusted deep fried mushrooms with tartar sauce **or** garlic butter (V)

GF Gluten Free

GFO Gluten Free Option Available

V Vegetarian

VE Vegan

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mail: reception@lescotils.com
Website: www.lescotils.com

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Main Course Choices

Meat

Slow braised beef steak, caramelised onions, real ale & fragrant thyme [GF]

French trimmed pork loin cutlet, cranberry & spiced apple compote, stilton glaze [GF]

Roast loin of lean pork, sage & onion stuffing, Bramley apple puree & crackling

Roast chicken, thyme & rosemary, bacon, sausage & stuffing, pan reduced gravy [GFO]

Traditional roast sirloin of mustard seared beef, Yorkshire pudding
and pan reduced gravy - £2.95 supplement [GFO]

Fish

Roast supreme of wild salmon, aromatic béarnaise butter sabayon [GF]

Fillet of line caught sea bass, parsley & citrus, noisette butter [GF]

Baked cod fillet, vintage Cheddar Mornay sauce [GF]

Grilled fillet of plaice, classic mushroom bonne-femme sauce [GF]

Vegetarian

Linguini pasta, spinach, sun blushed tomato, roast pine nuts, pesto & parmesan (V)

Flaky pastry pot, wild mushrooms, asparagus & French brie casserole (V)

Tagine of root vegetables, white bean, lentils, butter couscous & minted yogurt (V) [GF]

Cauliflower & roast red pepper Balti, steamed sticky jasmine rice, (VE) naan bread [GFO]

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Dessert Choices

Oatie bramley apple & hedge berry butter crumble, vanilla custard

Sugar crusted Madagascan vanilla crème brulee [GF]

Chantilly creamed choux profiteroles, warm chocolate & Baileys sauce

Baked mascarpone & vanilla bean cheesecake, fruits of the forest compote

Citrus lemon & Italian meringue pie, raspberry sorbet

Sliced seasonal fruits & berries, sweet sugar syrup (VE), dairy cream [GF]

Steamed sticky toffee & salted caramel pudding, butterscotch sauce

Eton Mess; crushed meringue, strawberries, strawberry compote & whipped cream [GF]

Retro Peach Melba, raspberry coulis, Chantilly cream & ice cream duo, fan wafers

European cheese selection, biscuits, grapes & balsamic fruit chutney [GFO]

Dairy ice creams

2 course menu (3 options per course) £16.50

3 course menu (3 options per course) £19.50

Freshly brewed coffee or tea will be served if required - £1.75

Special diets can always be catered for.

Pre-orders are required 7 days in advance of your function. A full 24 hours' notice is required for all changes or cancellations to prevent being charged.

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