

Mothering Sunday at Les Cotils

Sunday 31st March 2019



Celebrate Mothering Sunday at Les Cotils from 12:30pm until 2pm in our Harry Bound Room. Enjoy this wonderful 3 course buffet...

From the Hors d'Ouevres table, dressed on mirrors, we present:

Poached salmon, king prawns, peeled prawns, hand-picked Chancre crab, langoustines, smoked salmon, smoked mackerel, mussels, rollmops, duck liver pâté, gala pork and egg pie, fresh fruit combinations (v), ham & minestrone soup, farmhouse vegetable soup (V)

From the carvery:

Pure Angus sirloin of beef, Yorkshire pudding, grain mustard & peppered crust

Roasted loins of succulent pork, rosemary & sea-salted, honey apple sauce

Roast leg of English spring lamb with mint jus

Scorched sea bass with lemon & herb butter

Vegetable tagine served with white rice (v)

Tagliatelle served with tomato and vegetables (v) (upon request)

All above dishes complimented with vegetables & roast potatoes

Sugar-kissed profiteroles, Bakewell tart, banoffee pie, lemon meringue pie, caramel Baileys bliss, fresh fruit salad, chocolate fudge cake, various ice creams and fruit sorbets

£21.95 per adult

£12.95 per child (up to the age of 12)

Tea and coffee - £2.00



/LesCotils

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