

Starters

- Goat's cheese salad, baby pear, blackberries, balsamic & honey (V)
Twice-baked crab & sundried tomato soufflé, saffron & leek cream
Japanese panko crusted tiger prawns, sweet chilli & plum relish
Assiette of melons, serrano ham, raspberries & shaved parmesan (GF)

Homemade soup of the day (GF, VE)



Main Courses

- Grilled Angus sirloin steak, cognac cream and cracked peppercorns (GF)
£3.75 supplement
- Roast rump of new season's lamb, garlic & herb butter crust, red wine & rosemary
Chicken, bean & lentil tagine, mild Moroccan spiced apricots & almonds (GF)
Fillet of salmon, aromatic teriyaki marinade, ginger, rice wine & soy (GF)
Fragrant Indian spiced vegetable curry, cardamom, coriander, finished with natural
yoghurt, mango & poppadum (GF, VEO)
Baked lasagne, spinach, Mediterranean vegetables, basil & tomato concassée (GF, V)



Desserts

- Daily selection of desserts from the card
Iced dairy creams and whole fruit sorbets
Cheese, biscuits, grapes and house preserves

Followed by filter coffee or tea

3 courses - £22.50

2 courses - £17.50



/LesCotils

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