

Mothering Sunday

22nd March 2020, 12:30 - 14:00

LES
COTILS


From the Hors d'Ovuvres table, we present:

Poached salmon, king prawns, langoustines, peeled prawns,
hand-picked Chancre crab, smoked salmon, smoked mackerel,
green-lipped mussels, rollmops

Duck liver pâté, fresh fruit combinations,
farmhouse vegetable & ham minestrone soup,
vegetable soup (V, GF)

From the carvery:

Pure Angus sirloin of beef, Yorkshire pudding
Roasted loins of succulent pork, rosemary & sea-salt, honey apple sauce

Roast leg of English spring lamb with mint jus

Scorched sea bass with lemon & herb butter

Cauliflower & red pepper Balti, steamed rice (V, GF)

Tagliatelle served with tomatoes & vegetables (V)

All dishes are served with roast potatoes and vegetables,
with milled black pepper and lashings of Guernsey butter

Selection of favourite desserts...

Baked cheesecakes, tortes, Belgian chocolate profiteroles,
crème brulee, fresh fruit salad

£25.00 per adult £15.00 per child

Call us on 01481 727793 to book!