



LES  
COTILS

# CHRISTMAS DAY LUNCH

Prosecco & Canapes on arrival

From the buffet table...

Oak smoked & whole poached wild salmon, select Norwegian prawns & crevettes, lobster & Chancre crab

Fresh fruit & salad bowl combinations, pâtés & festive terrines

Ham hock & vegetable minestrone, pasta & parmesan

Chestnut and parsnip velouté



Roast Norfolk black stag turkey, seasonal trimmings, pan juices

Roast Beef, Yorkshire pudding and red wine jus

Roast loin of lamb, apricots and pistachio stuffing, red currant jelly and lamb jus

Fillet of Brill, butternut squash, berry caper and Guernsey butter

Spinach, wild mushroom pithivier

Honey glazed & buttered parsnips  
Brussel sprouts, pancetta & chestnuts  
Roast potatoes with duck fat & garlic



Selection of desserts from the table including; festive fruit & nut pudding, cheese platter, grapes & biscuits

**£70.00 per person**

A pre-order is required for the main course only, and full payment is required 2 weeks in advance.