



Les Cotils Dinner Dance

Saturday 20th December from 7pm

With live music from Aviation from 9pm

Starters

Roasted butternut squash soup (V VE GF)

Warm bread roll

Scallop & tiger prawn thermidor

Leek and tarragon & cheese gratin

Roasted beetroot, English cheese souffle

Red chicory roasted pecan nut

Smoked ham & forest mushroom bon bon

Grilled asparagus, pomegranate
molasses, balsamic dressing

Mains

Traditional maple roasted turkey

Chestnut & sage stuffing, chipolata
sausage, brussel sprouts & seasonal
vegetables

Beef Wellington

Seared fillet of beef enveloped in golden
puff pastry, wild mushroom duxelle &
Parma ham

Pan fried fillet of cod

Crab & courgette crusted champagne
beurre blanc

Beetroot, pea & goats cheese risotto

Rocket leaves

Vegetarian nut roast

Roast potatoes, seasonal vegetables &
vegetarian gravy

Desserts

Christmas pudding

Brandy custard

Banana & salted caramel cheesecake

Rum & raisin ice cream

Orange Grand Mariner soufflé

Black currant sorbet

Crunchy chocolate & hazelnut delice

Raspberry sorbet

Cheese plate (GFO)

Continental cheeses, grapes, biscuits &
house preserves

£65.00 per person

£20.00 non refundable deposit to be paid for on booking, balance to be paid in full by 1st December.
A pre order will be required by 10th December.

Contact reception on 01481 727793 or reception@lescotils.com to book your place.

