

Christmas Party Menu

Includes a glass of prosecco on arrival

STARTERS

Homemade soup of the day (V VE GF)

Served with warm crusty bread

Crayfish & prawn cocktail (GF)

Served with iceberg lettuce & Marie Rose sauce

Chicken liver parfait (GFO)

Served with pickled vegetables, sourdough bread

Smoked haddock & spring onion fishcake (GF)

Served with pineapple & spring onion salsa

Golden Guernsey goats cheese (V)

Served with beetroot coulis, caramelised orange & mixed nuts

MAINS

Traditional herb roasted turkey (GFO)

Sage & onion stuffing, chipolata sausage

Roast beef (GFO)

Served with Yorkshire pudding, pan jus

Pan seared black bream (GF)

Served with sauteed samphire tips & Guernsey Chancre beurre blanc

Vegetable nut roast (V VEO)

Vegan gravy

Mushroom stroganoff (V GF)

Served with steamed rice

All main courses served with roast potatoes & seasonal vegetables

DESSERT

Christmas pudding (GFO VEO)

Brandy custard

Raspberry & White chocolate cheesecake

Served with blackcurrant sorbet

Warm apple tart (VEO)

Served with vanilla ice cream

Rhubarb Panna cotta

Served with raspberry sorbet

Cheese plate (GFO)

Biscuits, grapes & house preserves

Sliced seasonal fruits and berries (GF, VEO)

Served with cream

Tea & coffee included

Pre-orders are required 7 days in advance of your function. A full 24 hours' notice is required for all changes or cancellations to prevent from being charged.

2 course £29.00

3 course £37.00





Les Cotils Dinner Dance

Saturday 19th December from 7pm

Glass of prosecco on arrival

With live music from The Hoops from 9pm

Starters

Vegetable gumbo soup (V VE GFO)

Warm bread roll

Seafood assiette (GF DF)

Smoked salmon roll, Crevettes, prawns,
crab & scallop ceviche, Served with Marie
Rose sauce & citrus dressing

Chicken terrine (GFO)

Served with fruit chutney, pickles &
broiche

Pulled pork bonbons (GF)

Served with mixed leaves, garlic aioli

Baked brie (V GFO)

Topped with Honey, nuts & fruits, served
with toasted baguette slices

Mains

Traditional maple roasted turkey (GF)

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

Crispy garlic & parmesan Atlantic salmon (GF)

Served with saffron cocotte potato &
champagne beurre Blanc

Mushroom stroganoff (V GF)

Served with steamed rice

Primavera pasta (V VEO)

Served with a creamy pesto sauce

Desserts

Christmas pudding

Brandy custard

Berry creme brulee

Served with vanilla ice cream

Strawberry cheesecake

Served with strawberry ice cream

Tiramisu cake

Served with 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.





Sunday Lunch with Santa

Sunday 6th December

From the hors-d'oeuvres table we present:

Seafood platter including: oak smoked salmon, poached wild salmon, Norwegian prawns, crevettes, crab & smoked mackerel

Charcuterie platter including: Homemade chicken liver parfait, salami, pastrami & garlic & herb sausage

Chefs choice of salads, fruit platter

Make your own salad bar including a selection of dressings & bread

From the Carvery:

Herb crust roast sirloin of beef, Yorkshire pudding, beef jus

Maple roasted turkey, seasonal trimmings, pan jus

Baked fillet of herb & crab crusted local black bream, brown butter sauce

Vegetable lasagne

All of the above served with roast potatoes & seasonal vegetables

Child's Buffet:

Garlic Bread

Vegetable crudites with dips

Melon platter

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Chicken nuggets & chips

Sausage & mashed potato

Margarita pizza & Hawaiian pizza

A selection of chefs choice of desserts & a chocolate fountain for everyone to enjoy!

**£36.00 per adult**

**£20.00 per child**

£10.00 non refundable deposit to be paid per person on booking, balance to be paid in full by 1<sup>st</sup> December.

Contact reception on 01481 727793 or  
[reception@lescotils.com](mailto:reception@lescotils.com) to book your place.





# Christmas Day Menu

**Prosecco & Canapes on arrival**

## **STARTERS FROM THE BUFFET TABLE**

**Chef's choice of seafood & cold meats including: Oak smoked & whole poached salmon, Norwegian prawns, crevettes, lobster & crab.**

**Roast parsnip & apple soup (V VE)**

**Homemade pates, salami, pastrami, garlic & herb sausage, selection of chef's salads & fruit platter**

## **MAIN COURSE**

### **Herb roasted turkey (GFO)**

Seasonal trimmings, pan juices

### **Beef medallions (GF)**

Served with balsamic & thyme potato, creamy green peppercorn sauce

### **Braised leg of lamb (GF)**

Served with five beans, tomato & herb confit, red wine & rosemary jus

### **Pan seared fillet of brill (GF)**

Served with asparagus, champagne & prawn beurre blanc

### **Nut roast (V VEO)**

Served with roast potatoes, seasonal vegetables & vegetarian gravy

### **Mushroom stroganoff (V GF)**

Served with steamed rice

## **CHEF'S SELECTION OF DESSERTS**

**Including Christmas pudding & cheese platter with grapes & biscuits**

**Followed by tea, coffee & mince pie**

**£80.00 per person**

A pre order is required for the main course only  
Deposit of £40.00 per person payable on booking.  
Children's menu available on request.

To book call reception on 01481 727793  
or email [reception@lescotils.com](mailto:reception@lescotils.com)

