



Les Cotils Christmas Eve Carvery

Join us on Christmas Eve, 24 December 2017, for a sumptuous carvery lunch, served from 12:00 – 14:00.

Carvery Menu

From the Hors d'Oeuvres table, dressed on mirrors we present;

Whole poached salmon, king prawns, hand-picked chancre crab, langoustines, various pâtés, fresh fruit combinations & farmhouse vegetable soup

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Pure Angus sirloin of beef, Yorkshire pudding, grain mustard & peppered crust  
Roasted loin of succulent pork, rosemary & sea-salted, crackling and apple sauce  
Leg of lamb, rosemary jus  
Scorched local codling, herb & brioche crust, Mediterranean vegetables  
Moroccan spiced tagine, jewelled rice

All of the above dishes are complemented with a vegetable & potato ménage, milled black pepper & lashings of Guernsey butter

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Composition of tempting favourites; fragrant baked cheesecakes, sugar-kissed profiteroles, brulee creams, pastries, fresh fruit & elaborate tortes

At £18.95 per adult and £12.95 per child, our carvery lunches are always very popular, so booking is a must! Call us on 727793 to reserve your table.



01481 727793

/LesCotils

Les Cotils Centre, L'Hyvreuse, St Peter Port, GY1 1UU

www.lescotils.com

reception@lescotils.com



@LesCotils