



Christmas Day Lunch, Tuesday 25th December 2018

£57.00 per person, £25.00 for children under 14

Please help yourself from our starter buffet consisting of:

Poached salmon, smoked mackerel, smoked salmon, gravlax, rollmops, king prawns, prawns, Guernsey chancre crab, fresh melon and pineapple, bowls of salad leaves, pressed pork & game terrine, pumpkin & red apple soup (v)

Sparkling Champagne water ice

Roast herb basted Norfolk turkey, festive trimmings; pigs in blankets, cranberry & orange sauce, bread sauce, savoury stuffing, pan juices

Roast sirloin of English beef, traditional Yorkshire pudding and pan gravy

Herb crusted roasted rack of Welsh lamb, rosemary & herb jus

Grilled fillet of Guernsey sea bass, asparagus & tiger prawns, lemon & herb butter

Roasted vegetarian crumble, festive beans lentils & pulses, with cranberries (v)

Served with red cabbage, honeyed parsnips, Brussels sprouts, roasted vegetables, new potatoes, duck fat roasted potatoes

Classic steamed Christmas pudding, honey & brandy sauce

Chef's sherry trifle, Chantilly cream

Belgium chocolate profiteroles

Seasonal winter berry Pavlova

Fresh fruit salad with Guernsey cream

Festive cheese and biscuits

Italian ground coffee, fruit & herb teas, mince pie & chocolates

We will require a pre order of the main course only

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