



The Swiffen Room Restaurant

Starters

Tagliatelle ribbons, rich carbonara reduction, crushed basil oil & parmesan

Italian herb baked bruschetta, sautéed mushrooms, garlic, chive & parsley butter (V)

Winter vegetable & butternut squash soup (VE, GF)

Warm chicken Caesar saladette, cos, egg, pancetta & anchovy fillets

Main Courses

Flame grilled aged rib-eye steak, traditional garnish & house fries (GF)
£2.95 supplement

Supreme of local cod, chorizo, scallion & vintage cheddar rarebit, caramelised tomato & garlic concassee

Cumberland spiced sausage spiral, creamed champ potatoes, giant Yorkshire pudding topped with caramelised onion gravy

Wholetail breaded Dublin Bay scampi, house fries, petit pois & chunky cut tartar relish

Roast fillet of chicken, tarragon, thyme, wine, mushroom & spiced tomato infusion (GF)

Slow cooked five bean & sweet potato tagine, Moroccan spices, red chillies & coriander leaves (VE, GF, DF)

Desserts

Crushed meringue, sugared strawberries, strawberry coulis & whipped cream mess

Sticky toffee & date pudding, butterscotch sauce, salted caramel ice cream

Sugar crusted vanilla bean brulee cream

Iced dairy creams or whole fruit sorbets

Caribbean sliced fruits & berries, crystallised ginger syrup (VE, GF, DF)

Cheeses, biscuits, grapes & piquant fruit preserves

One course - £10.95 Two courses - £15.50 Three courses - £18.95
Freshly brewed tea or coffee - £1.75



/LesCotils

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

01481 727793

reception@lescotils.com

www.lescotils.com



@LesCotils