



# The Swiffen Room Restaurant

## Starters

Traditional Norwegian prawn cocktail

Guernsey tomato soup (v)

New Forest wild boar terrine with  
French toast

Rosemary & garlic crusted French brie,  
cranberry compote (v)

Seasonal melon, pineapple and orange cocktail,  
Prosecco sparkling sorbet (v)

## Main Courses

Avocado, feta and melon, fig &  
raspberry salad, honey & grain mustard  
dressing (v)

Flame grilled 6oz Angus sirloin steak,  
cooked pink, whisky, cream &  
peppercorn sauce

Breast of corn-fed chicken wrapped in  
bacon & brie

French trimmed pork cutlet, Rocquette  
cider and honey sauce

Pan scorched sea bass fillet,  
noisette butter, lemon & fine herbs

**The above served with local vegetables and potatoes, or if you prefer, a side salad**

## Desserts

Vanilla bean crème brulee

Fresh fruit salad & Guernsey ice cream

Summer fruit pudding, red berry water  
ice

Profiteroles with Chantilly cream and  
rich Belgium chocolate sauce

Eton mess, (meringue, strawberries  
and whipped cream)

Cheeses, biscuits, grapes & balsamic  
fruit preserve

One course - £10.95    Two courses - £15.50    Three courses - £18.95

Freshly brewed tea or coffee - £1.75



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