



## Les Rocquettes Hotel



### Leek & Potato Soup

*With herb oil*

### Chicken Liver Parfait

*Red onion marmalade & toasted brionche*

### Chilled Fruit de Mer

*Rocket leaves, pickled onion & marie rose*

### (V) Wedge of Brie

*Coated in oat crumb served with guernsey tomato dressing*



### Crispy Pork Belly

*Roast honey glazed granny smith  
with thyme & cider jus*

### Roast Shoulder of Lamb

*rosemary gravy & mint sauce*

### Baked Fillet of Sea Bream

*Served with a seafood chowder*

### (V) Baked Squash & Spinach Strudel

*Served with savoury celeriac, custard onion & red pepper stir-fry*



### Baked Vanilla Cheesecake

*Passion fruit syrup*

### Warm Pear & Almond Tart

*Le Hechet Vanilla Ice Cream*

### Golden Syrup & Ginger Steamed Pudding

*With coconut crème anglaise & orange glaze*

### Trio of Le Hechet Ice Cream



### Lavazza Coffee or Twinning Tea

£19.50 per head

7:30pm for 8pm

Please send menu choices to Jodie Trebert – [jodietrebert@cwgsy.net](mailto:jodietrebert@cwgsy.net) / 07781 465834

