

## PARISH CHRISTMAS LUNCH

LES ROCQUETTES HOTEL
6th DECEMBER 2020 12.30p.m. for 1.00p.m.
2 Courses £17.50 3 courses £22.50;
children (12 and under) £12

## To Start Help Yourself to:

Soup of the Day, a buffet of seafood, Crustacea, charcuterie, pates, rillettes, salads, vegetables and fresh artisan breads, Dressed Seasonal Mix leaves.

## MAIN COURSE

Please indicate your choices
Traditional Roast Turkey
Sage and cranberry stuffing, pigs in blankets and pan gravy
Roast Rib Eye of Aberdeen Angus Beef
and our herb Yorkshire Pudding
Roast Loin of Pork
Rock Salted Crackling with homemade Apple & Calvados Compote and Cider Jus
Roasted Red Fillet of Pollack (gf)
With an chive, noily prat creamed butter sauce
Moroccan Vegetable Tagine (ve)
Aromatic North African spiced raisins, chick peas, vegetables served with a braised
apricot and coriander cous cous
Desserts Please indicate your choices  Traditional Christmas Pudding (gf) Grand Marnier syrup L Cognac flavoured creme Anglaise Mandarin & Mascarpone Cheesecake With ginger biscuit base Plum & Hazelnut Frangipane Tart Vanilla bean farmhouse Ice Cream Selection of Cheese & Biscuits served with winter chutney  Freshly brewed Lavazza Coffee & Twinning's Tea's
Please pick either 2 or 3 courses for you and your party; complete this return slip and send the whole form to Ampthill House, Cordier Hill, St Peter Port, GYI IJH together with your cheque, made payable to Les Rocquettes Hotel marking your envelope Parish Lunch. Please return by 1st December 2020 at the very latest.
NAME: Tel:
(Block letters please)
NUMBER IN PARTY: There will be adults and children (12 and under)  My cheque for £ made payable to Les Rocquettes Hotel is attached.  Please seat me near
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