



PARISH CHRISTMAS LUNCH

LES ROCQUETTES HOTEL

3rd DECEMBER 2023 12.30p.m. for 1.00p.m.

3 Courses £28.95 children (12 and under) £15

Starters

Help yourself buffet selection

Caramelised Jerusalem Artichoke Soup

Main Course [Please indicate your choices](#)

Maple & Bourbon Glazed Turkey Crown ☐

Sage, onion & clementine stuffing, maple bourbon gravy

Roast Sirloin of Aberdeen Angus Beef ☐

with herb Yorkshire Pudding

Pan Roasted Loin of Venison ☐

celeriac puree, chestnuts, mushroom pie & red vine jus

Baked Hazelnut Crusted Fillet of Turbot ☐

With a light smooth curried sweetcorn velouté & charred cauliflower

Farmhouse Cheese, Spiced Pear & Kale Pithivier (v) ☐

with a spiced pear cooking liquor

Homemade Nut Roast (ve) ☐

With roast vegetable gravy

*Charred sprouts, orange zest, pancetta & chestnuts
rosemary & honey roasted parsnip & carrot batons Sage & garlic roasted potatoes*

Desserts [Please indicate your choices](#)

Spiced Plum & Frangipane Tart ☐

glazed with orange marmalade served with citrus crème Fraiche

Traditional Christmas Pudding (gf) (v) (ve) ☐

Softened clementine & orange in a Grand Marnier syrup & Cognac crème anglaise

Bitter Chocolate Malt Tart ☐

pistachio crumb, caramel ice cream

Earl Grey, Maple Spiced Poached Pears (ve) ☐

Non-dairy vanilla ice cream and toasted granola

Vintage Cheddar Derbyshire Blue ☐

Bannocks, gingerbread, apple butter

Freshly brewed filter Lavazza Coffee or Twining's English Tea

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PARISH CHRISTMAS LUNCH

LES ROCQUETTES HOTEL

3rd DECEMBER 2023 12.30p.m. for 1.00p.m.

3 Courses £28.95 children (12 and under) £15

Starters

Help yourself buffet selection

Caramelised Jerusalem Artichoke Soup

Main Course

Please indicate your choices

Maple & Bourbon Glazed Turkey Crown ☐

Sage, onion & clementine stuffing, maple bourbon gravy

Roast Sirloin of Aberdeen Angus Beef ☐

with herb Yorkshire Pudding

Pan Roasted Loin of Venison ☐

celeriac puree, chestnuts, mushroom pie & red vine jus

Baked Hazelnut Crusted Fillet of Turbot ☐

With a light smooth curried sweetcorn velouté & charred cauliflower

Farmhouse Cheese, Spiced Pear & Kale Pithivier (v) ☐

with a spiced pear cooking liquor

Homemade Nut Roast (ve) ☐

With roast vegetable gravy

*Charred sprouts, orange zest, pancetta & chestnuts
rosemary & honey roasted parsnip & carrot batons Sage & garlic roasted potatoes*

Desserts

Please indicate your choices

Spiced Plum & Frangipane Tart ☐

glazed with orange marmalade served with citrus crème Fraiche

Traditional Christmas Pudding (gf) (v) (ve) ☐

Softened clementine & orange in a Grand Marnier syrup & Cognac crème anglaise

Bitter Chocolate Malt Tart ☐

pistachio crumb, caramel ice cream

Earl Grey, Maple Spiced Poached Pears (ve) ☐

Non-dairy vanilla ice cream and toasted granola

Vintage Cheddar Derbyshire Blue ☐

Bannocks, gingerbread, apple butter

Freshly brewed filter Lavazza Coffee or Twining's English Tea

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Non-dairy vanilla ice cream and toasted granola

Vintage Cheddar Derbyshire Blue ☐

Bannocks, gingerbread, apple butter

Freshly brewed filter Lavazza Coffee or Twining's English Tea

Please complete this return slip and **send the whole form** to Ampthill House, Cordier Hill, St Peter Port, GY1 1JH together with your cheque, made payable to Les Rocquettes Hotel **marking your envelope Parish Lunch. Please return by 27th November 2023 at the very latest.**

NAME: _____ **Tel:** _____

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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 if possible.



PARISH CHRISTMAS LUNCH

LES ROCQUETTES HOTEL

3rd DECEMBER 2023 12.30p.m. for 1.00p.m.

3 Courses £28.95 children (12 and under) £15

Starters

Help yourself buffet selection

Caramelised Jerusalem Artichoke Soup

Main Course [Please indicate your choices](#)

Maple & Bourbon Glazed Turkey Crown ☐

Sage, onion & clementine stuffing, maple bourbon gravy

Roast Sirloin of Aberdeen Angus Beef ☐

with herb Yorkshire Pudding

Pan Roasted Loin of Venison ☐

celeriac puree, chestnuts, mushroom pie & red vine jus

Baked Hazelnut Crusted Fillet of Turbot ☐

With a light smooth curried sweetcorn velouté & charred cauliflower

Farmhouse Cheese, Spiced Pear & Kale Pithivier (v) ☐

with a spiced pear cooking liquor

Homemade Nut Roast (ve) ☐

With roast vegetable gravy

*Charred sprouts, orange zest, pancetta & chestnuts
rosemary & honey roasted parsnip & carrot batons Sage & garlic roasted potatoes*

Desserts [Please indicate your choices](#)

Spiced Plum & Frangipane Tart ☐

glazed with orange marmalade served with citrus crème Fraiche

Traditional Christmas Pudding (gf) (v) (ve) ☐

Softened clementine & orange in a Grand Marnier syrup & Cognac crème anglaise

Bitter Chocolate Malt Tart ☐

pistachio crumb, caramel ice cream

Earl Grey, Maple Spiced Poached Pears (ve) ☐

Non-dairy vanilla ice cream and toasted granola

Vintage Cheddar Derbyshire Blue ☐

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