

LES ROCQUETTES HOTEL

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

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

Starters

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 A 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 L honey roasted parsnip L carrot batons Sage L 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
Bannockṣ, 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 IJH together with your cheque, made payable to Les Rocquettes Hotel marking your envelope Parish Lunch. Please return by 27 th November 2023 at the very latest.
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With a light smooth curried sweetcorn		
Farmhouse Cheese, Spiced Pear	` *	
with a spiced pear coo		
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Traditional Christmas Pudd		
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Bitter Chocolate Malt	Tart	
pistachio crumb, caramel ice	e cream	
Earl Grey, Maple Spiced Poo	iched Pears (ve)	
Non-dairy vanilla ice cream an	<u> </u>	
Vintage Cheddar Derbys		
Bannocks, gingerbread, a	pple butter	
Freshly brewed filter Lavazza Coffe	e or Twining's English Tea	
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Roast Sirloin of Aberdeen Angus Beef	
with herb Yorkshire Pudding	
Pan Roasted Loin of Venison	
celeriac puree, chestnuts, mushroom pie I red vine jus	
Baked Hazelnut Crusted Fillet of Turbot	
With a light smooth curried sweetcorn velouté & charred cauliflower	
Farmhouse Cheese, Spiced Pear L Kale Pithivier (v)	
with a spiced pear cooking liquor **Commanda Neut Poact (212)	
Homemade Nut Roast (ve)	
With roast vegetable gravy	
Charred sprouts, orange zest, pancetta L chestnuts	
rosemary & honey roasted parsnip & carrot batons Sage & garlic roasted potatoes	
Desserts Please indicate your choices	
Spiced Plum L Frangipane Tart	
glazed with orange marmalade served with citrus crème Fraiche	
Traditional Christmas Pudding (gf) (v) (ve)	
Softened clementine L orange in a Grand Marnier syrup L 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	
Please complete this return slip and send the whole form to Ampthill House, Cordier Hill, St Peter Po GYI IJH together with your cheque, made payable to Les Rocquettes Hotel marking your envelope Parish Lunch. Please return by 27 th November 2023 at the very latest.	rt,
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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

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
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Desserts Plea	se indicate your choices	
Spiced Plum & Frangip	ane Tart	
glazed with orange marmalade served		
Traditional Christmas Pudd		
Softened clementine & orange in a Grand Ma		
Bitter Chocolate Malt	Tart Tart	
pistachio crumb, caramel ice	e cream	
Earl Grey, Maple Spiced Poo	· /	
Non-dairy vanilla ice cream an	<u> </u>	
Vintage Cheddar Derbys		
Bannocks, gingerbread, a	pple butter	
Freshly brewed filter Lavazza Coffe	e or Twining's English Tea	
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LES ROCQUETTES HOTEL

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

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

Starters

and the Comment		
Main Course Please indica	ate 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 L Kale Pithivier (v)		
with a spiced pear cooking liquor		
Homemade Nut Roast (ve)		
With roast vegetable gravy		
Charred sprouts, orange zest, pancetta & chestnuts		
rosemary I honey roasted parsnip I carrot batons Sage I	garlic roasted potatoes	
Desserts Please indicate you	<u>r choices</u>	
Spiced Plum L Frangipane Tart		
glazed with orange marmalade served with citrus co	rème Fraiche	
Traditional Christmas Pudding (gf) (v) (ve		
Softened clementine & orange in a Grand Marnier syrup &		
Bitter Chocolate Malt Tart		
pistachio crumb, caramel ice cream		
Earl Grey, Maple Spiced Poached Pears (1	ve)	
Non-dairy vanilla ice cream and toasted gran	<u>ola</u>	
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 HogYI IJH together with your cheque, made payable to Les Rocquettes Hote Parish Lunch. Please return by 27th November 2023 at the very la	el marking your envelope	
NAME: Tel: (Block letters please)	_	
(Block letters please)		
NI IMPED IN PARTY: There will be adults and children (I	2 and under)	
NUMBER IN PARTY: There will be adults and children (I My cheque for £ made payable to Les Rocquettes Hotel is a		
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Please seat me neari	f possible.	



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Spiced Plum & Frangipane Tart		
glazed with orange marmalade served with citrus crème Fraiche		
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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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Please seat me near		