

# La Villette

## Hotel & Leisure Suite

St. Martin, Guernsey, Channel Islands GY4 6QG  
 Telephone:01481 235292 Facsimile:01481 237699

E-mail:reservations@lavillettehotel.co.uk

Website:www.lavillettehotel.co.uk

Guernsey Tourism ☆ ☆ ☆ **AA** ☆ ☆ ☆

These menus are suggestions only; Please do not hesitate to discuss any alternatives you may require. The price is £19.00 per head

### Hot Starters

Minestrone Soup with Parmesan Cheese  
 Cream of Tomato & Chive Soup  
 Cream of Green Pea and Ham Soup  
 Cream of Mushroom Soup  
 Cream of Leek and Potato Soup  
 Avocado Pear and Pasta Bake  
 Deep Fried Mushrooms with Tartare Sauce  
 Deep Fried Mushrooms filled with Stilton Cheese  
 Deep Fried Goujons of Plaice with Tartar Sauce  
 Deep Fried Brie with Raspberry Coulis

### Cold Starters

Traditional Prawn Cocktail  
 Russian Egg Mayonnaise  
 Duck and Pork Pate  
 Chicken Liver Pate  
 Melon and Orange Cocktail  
 Melon with Parma Ham  
 Mozzarella and Tomato Salad  
 Smoked Scottish Salmon with Capers  
 Smoked Scottish Salmon and Prawn Parcels

### MAIN COURSES:

Roast Sirloin of Beef with Yorkshire Pudding or with Chasseur Sauce or with Bordelaise Sauce	Sauce or with Bordelaise Sauce
Roast Loin of Pork with Apple Sauce or with Cider Sauce	Coq au Vin (Chicken in Red wine Sauce)
Roast Norfolk Chicken with Bacon or with Chasseur Sauce	Breast of Duckling with Orange sauce
Roast Leg of Lamb	Lamb Hotpot
Breast of Chicken in Cajun Seasoning	Roast Turkey with Seasoning (Not Roll)
Braised Rump Steak in Local Ale	Braised Rump Steak Jardinière
Sugar Baked Gammon with Peaches	Boiled Gammon with Parsley Sauce
Gammon Steak with Fried Egg	Baked Rainbow Trout with Almonds
Poached Salmon au Gratin	Grilled Salmon with Lemon and Parsley Butter
Poached Cod au Gratin	Poached Cod Bonne-Femme
Fried Fillets of Plaice with Tartar Sauce	Paupiettes of Plaice Filled with Salmon in Wine Sauce

### VEGETARIAN CHOICE:

Vegetable Lasagna	Spicy Curried Vegetables on a Bed of Boiled Rice
Vegetarian Platter (Deep Fried Mushrooms, Courgette & Brie)	
Pasta Bake	Broccoli and Stilton Quiche
	Baked sweet Peppers filled with Tomato Risotto

A SELECTION OF FRESH VEGETABLES AND POTATOES

### SWEETS:

Red Cherry Cheesecake	Sherry Trifle
Crème Caramel	Black Forest Gateau
Fresh Fruit Salad	Puff Pastry Slice
Tiramisu	Strawberry Pavlova
Apple Pie & Cream	Raspberry Mousse
Apple & Blackberry Pie	Apple & Blackcurrant Pie
Baked Apples	Trio of Dairy Ice Creams
Peach Melba	Profiteroles with Hot Chocolate Sauce
A selection of Cheese and Biscuits	

*This menu is based on the option of Three Starters, Three Main Courses, and Three Sweets.*

### **For Example:**

Homemade Minestrone Soup served with Parmesan Cheese  
 Deep Fried Goujons of Plaice served with Tartar Sauce  
 Traditional Prawn Cocktail

\*\*\*

Roast Sirloin Beef in Chasseur Sauce  
 Breast of Chicken with Cajun Seasoning  
 Paupiettes of Plaice filled with Salmon in White Wine Sauce

\*\*\*

Selection of Fresh Vegetables

\*\*\*

Apple and Blackberry Pie with Vanilla Custard  
 Red Cherry Cheesecake  
 A selection of Cheese and Biscuits

\*\*\*

Fresh Filter Coffee & Mints