

La Villette

Hotel & Leisure Suite

St. Martin, Guernsey, Channel Islands GY4 6QG

Telephone:01481 235292Facsimile:01481 237699

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Website:www.lavillettehotel.co.uk

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These menus are suggestions only; Please do not hesitate to discuss any alternatives you may require.

The prices are from £26.50 per person 3 Course and £22.50 2 Course*

***Some items may require a small supplement**

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
Deep Fried Mushrooms with Tartare Sauce
Deep Fried Brie with Raspberry Coulis

Cold Starters

Traditional Prawn Cocktail
Chicken Liver Pate
Melon with Parma Ham
Chicken Liver Pate
Melon and Orange Cocktail
Mozzarella, Tomato and Basil

MAIN COURSES:

Roast Sirloin of Beef with Yorkshire Pudding **+£4.00***
Roast Loin of Pork with Cider Sauce
Roast Chicken with Chasseur Sauce
Roast Leg of Lamb
Poached Salmon au Gratin
Fried Fillets of Plaice with Tartar Sauce
Grilled Salmon with Lemon and Parsley Butter
Poached Cod Bonne-Femme
Roast Turkey with Seasoning

VEGETARIAN CHOICE:

Vegetable Lasagna
Spicy Curried Vegetables with Rice
Baked sweet Peppers filled with Tomato Risotto
Mushroom Stroganoff

A SELECTION OF FRESH VEGETABLES AND POTATOES

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Desserts:

Red Cherry Cheesecake

Crème Caramel

Fresh Fruit Salad

Apple Pie & Cream

Sherry Trifle

Peach Melba

Profiteroles with Hot Chocolate Sauce

Strawberry Pavlova

A selection of Cheese and Biscuits **+£2.00**

This menu is based a set menu of one starter one main course and one vegetarian option and one sweet...

For Example:

Deep Fried Goujons of Plaice served with Tartar Sauce

Roast Sirloin Beef in Chasseur Sauce

Baked sweet Peppers filled with Tomato Risotto

Selection of Fresh Vegetables

Red Cherry Cheesecake