FUNCTION MENU

Two Courses £25.95 per person and Three Courses £31.95 per person

STARTERS

Please select three of the following choices:

French Onion Soup *GFA/DF*

Tomato and Basil Soup *GFA/DFA*

Homemade Chicken Liver Pâté *GFA*
with Cumberland sauce served with warm toast

Classic Prawn Cocktail *GFA/DFA*
with brown bread and butter soldiers

Ham Hock Terrine *GF/DF*
with lightly pickled vegetables

MAINS

Please select three of the following choices:

Chicken Coq au Vin with a Creamy Mash *GF*

Beef Short Ribs *GF*
with flavoured Hispi cabbage, baby carrots, and a Port and red wine jus

Wild Mushroom and Baby Corn Fricassee *GF*
with roasted red peppers and fragrant rice

Grilled Fillet of Salmon *GF*
with buttered new potatoes and a classic Hollandaise sauce

Chef's Favorite - Roast Rump of Lamb *GF*
served pink, carved over a Dauphinoise potato with a Port wine Jus

Thai Vegetable Curry *GF*
with rice and flatbread

Key: DF= Dairy-Free | DFA = Dairy-Free Option Available on Request | GF = Gluten-Free | GFA = Gluten-Free Option Available on Request

La Villette
HOTEL • SPA • RESTAURANT • GUERNSEY

FUNCTION MENU

DESSERTS

Please select three of the following choices:

Classic French Lemon Tart
with raspberry sorbet

Warm Chocolate Brownie *GF/DFA*
with vanilla ice cream

Crème Caramel *GF*
with whipped Guernsey cream and fresh strawberries

Vanilla Cheesecake
with chocolate sauce

Selection of Cheese and Biscuits, Celery, Grapes and Chutney *GFA*

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