

COCKTAILS

BLOODY MARY

GREY GOOSE VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, AND CELERY SALT

VIRGIN MARY

TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, AND CELERY SALT

BUCKS FIZZ

LES ROCQUETTES PROSECCO WITH OJ

BELLINI

LES ROCQUETTES PROSECCO WITH PEACH PUREE

KIR ROYALE

LES ROCQUETTES PROSECCO WITH HAUTE MAISON CRÈME DE CASSIS

SCREWDRIVER

GREY GOOSE VODKA AND OJ

**SUNDAY LUNCH
SPECIAL PRICE £5.95**



Les Rocquettes

HOTEL - BAR - RESTAURANT - GUERNSEY

SOUP & APPETIZERS FROM THE CHEFS MARKET TABLE

THE CENTRE PIECE OF SUNDAY LUNCH AT
LES ROCQUETTES HOTEL

A BUFFET OF SEAFOOD, CRUSTACEA, CHARCUTERIE, PATES,
RILLETTES, SALADS, VEGETABLES AND FRESH ARTISAN
BREADS

ASK WHAT OUR SEASONAL SOUP IS THIS SUNDAY

SUNDAY ROASTS

**ROAST RIBEYE OF ABERDEEN
ANGUS BEEF AND OUR HERB
YORKSHIRE PUDDING**

**ROAST TURKEY CROWN ALL
THE TRIMMINGS WITH ITS
OWN JUS AND CRANBERRY
SAUCE**

**HOMEMADE NUT ROAST WITH
ROAST VEGETABLE GRAVY**

SERVED WITH ROASTED GLAZED
PARSNIPS, CARROTS AND
BUTTERED GREENS WITH ROAST
POTATOES

MAIN COURSES

BRAISED LAMB SHANK

With rosemary garlic and red wine claret champ potato

SEAFOOD THERMIDOR

Glazed with cheese sauce, served with mash potato

HALF LOBSTER SALAD

With duo of sauce, crusty baguette and minted new potato

(V) CAULIFLOWER AND CHEESE MACARONI

With garlic bread

(V) LEEK AND POTATO QUICHE

With tomato fondue

DESSERTS

from the kitchen

**PEAR AND BLACKBERRY
CRUMBLE**

With warm Coconut Custard

LEMON POSSET

With Ginger Biscuit

**ORANGE CHOCOLATE
TART**

*Le Hechet Farm Honeycomb
Ice Cream*

**FARMHOUSE CHEESE AT
YOUR TABLE**

With chutney and biscuits

**“We don’t do Sunday Lunch; we do Lunch on
Sundays”**

2 Courses £17.50