

Drink Packages

Pre order your drinks before your party and make big savings.

Take some of the hassle away by pre ordering your drinks in advance. You could save time and money as your drinks will be on your table when you arrive.

"Why not take a look."



Why not add a glass of Prosecco for each of your guests to any package for just £3.00 per glass.

Overnight Stay

Check in at lunchtime and enjoy a swim in our heated pool or relax in the Sauna or Steam Room.

Wake up the day after and before you leave start the day with a hearty breakfast.

Just £70.00 per room (saving £40.00 per room).

Please quote: XMASONP

Christmas at LES ROCQUETTES 2016



Tel: 722146 Email: stay@lesrocquettesguernsey.com

www.lesrocquettesguernsey.com

Christmas Menu 1

Lunch Menu
£18.95

Roast Squash & Pear Soup
Curried cream

Port & Chicken Liver Parfait
Seasonal fruit compote and toasted brioche

Chilled Seafood Platter
Atlantic prawns, smoked mackerel, mussels,
Dressed rocket leaves and marie rose

Red Pepper & Cream Cheese Spring Roll (v)
Sun-blushed tomato and basil pesto

Traditional Roast Turkey
Sage and cranberry stuffing, pigs in blanket and pan gravy

Beef Bourguignon
Slow braised beef with smoked bacon,
mushrooms and baby onions in red wine claret

Winter Herb Crusted Fillet of Cod
With Rocquettes cider beurre blanc

Baked Chestnut & Squash Wellington (v)
Creamy leek fondue and toasted pine nut

Traditional Christmas Pudding
Cointreau and orange compote, sauce anglaise

Homemade Caramel Cheesecake
Amaretto biscuit and roast pear

Selection of Ice Creams

Freshly Brewed Filter Lavazza Coffee
or
Twinning's English Tea with Petit Fours

Christmas Menu 2

Mon-Sun Lunch &
Sun-Thurs Dinner
£23.50

Friday and Saturday
Evening
£26.00

Roast Squash & Pear Soup
Curried cream

Coq Au Vin Terrine
Cinnamon apple chutney, crispy walnut and raisins toast

Smoked Mackerel & Confit Potato Charlotte
Escabeche vegetables olive tapenade

Red Pepper & Cream Cheese Spring Roll (v)
Sun-blushed tomato and basil pesto

Traditional Roast Turkey
Sage and cranberry stuffing, pigs in blanket and pan gravy

British Sirloin Steak (cooked medium)
With brandy and mixed peppercorn jus

Duck a l'orange
Baked duck breast with Cointreau and orange reduction

Winter Herb Crusted Fillet of Cod
With Rocquettes cider beurre blanc

Baked Chestnut & Squash Wellington (v)
Creamy leek fondue and toasted pine nut

Traditional Christmas Pudding
Cointreau and orange compote, sauce anglaise

Homemade Caramel Cheesecake
Amaretto biscuit and roast pear

Dark Chocolate Tart
Rum and raisin ice cream

Selection of British & Guernsey Cheeses
Aromatic seasonal fruit chutney

Freshly Brewed Filter Lavazza Coffee or
Twinning's English Tea with Petit Fours

*If these two menus
are not to your liking
why not give us a call at
the hotel and we will
sit down and arrange a
bespoke menu for
your evening.*