



# Les Rocquettes

HOTEL - BAR - RESTAURANT - GUERNSEY

## FESTIVE COCKTAILS

**GINGERBREAD DAIQUIRI**  
BACARDI BLANC, LIME JUICE,  
GINGER SYRUP, SPICED  
SYRUP

**BLACKBERRY CRACKER**  
HENDRICKS GIN, RASPBERRY  
LIQUEUR, LEMON JUICE,  
BLACKBERRIES TOPPED  
WITH PROSECCO

**MERRY BERRY (NON  
ALCOHOLIC)**  
SPICED BERRY CORDIAL,  
CRANBERRY JUICE & SODA

**HOT CHOCKTAIL**  
WHIPPED CREAM,  
CHOCOLATE CURLS,  
HONEYCOMB PIECES, WITH A  
A CHOICE OF LIQUEUR,  
AMARETTO, TIA MARIA,  
MARTEL'S BRANDY

**SUNDAY LUNCH SPECIAL  
PRICE £6.95**

## SOUP & APPETIZERS FROM THE CHEFS MARKET TABLE

THE CENTRE PIECE OF SUNDAY LUNCH AT  
LES ROCQUETTES HOTEL

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

## 15<sup>th</sup> December

**SPICY HOT BLOODY  
MARY SOUP**

## MAIN COURSES

**HONEY GLAZED GRESSINGHAM DUCK BREAST**  
*Duck leg toasted sesame, sausage roll,  
black cherry & clementine relish*

**CHILLI MAPLE SYRUP GLAZED HALIBUT FILLET**  
*A la Plancha with crunchy popcorn crust, braised grapes  
in Guernsey beurre blanc*

**MOROCCAN VEGETABLE TAGINE (VE/V)**  
*With braised apricot and coriander cous cous*

## DESSERTS

FROM THE KITCHEN

**TRADITIONAL CHRISTMAS PUDDING (V)**  
*Grand Marnier syrup & Cognac flavoured Crème Anglaise*

**BLUEBERRY BAKEWELL TART**  
*Christmas pudding ice cream, brandy custard*

**CLEMENTINE AND GINGERBREAD TRIFLE**

**VANILLA & RUM INFUSED PINEAPPLE (V/VE)**  
*Pineapple jelly, spiced mango granita (crushed fresh fruit  
mango water ice*

**SELECTION OF BRITISH & EUROPEAN CHEESES**

## 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



**"WE DON'T DO  
SUNDAY LUNCH; WE  
DO LUNCH ON  
SUNDAYS"**

**3 COURSES £27.50**



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SPICED BERRY CORDIAL,  
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WHIPPED CREAM,  
CHOCOLATE CURLS,  
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A CHOICE OF LIQUEUR,  
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PATES, RILLETTES, SALADS, VEGETABLES AND FRESH  
ARTISAN BREADS

## 22<sup>nd</sup> December

**CELERIAC, HAZELNUT &  
TRUFFLE SOUP (VE)**

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SAUCE

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WITH ROAST VEGETABLE  
GRAVY (VE/V)**

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*

### CAULIFLOWER AND CHEESE MACARONI (V)

*With garlic bread*

## DESSERTS

FROM THE KITCHEN

### TRADITIONAL CHRISTMAS PUDDING

*Grand Marnier syrup & Cognac flavoured crème anglaise*

### SPICED PRUNE & MARMALADE FRANGIPANE TART

*Clotted cream ganache*

### VANILLA & RUM INFUSED PINEAPPLE (VE)

*Pineapple jelly, spiced mango granita (crushed fresh fruit  
mango water ice)*

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