



Les Rocquettes

HOTEL - BAR - RESTAURANT - GUERNSEY

**WATCH OUT FOR
OUR NEW OFFERS
OR UPDATES:**

- *STAYCATION
- *MENUS
- *BAR
- *RESTAURANT
- *SUNDAY LUNCH

FACEBOOK

INSTAGRAM

LES ROCQUETTES
HOTEL WEBSITE

PLEASE CALL US
ON 722146
TO BOOK
YOUR TABLE

PEA, MINT & SPRING ONION VELOUTE
WITH PARMESAN TUILES

HAM HOCK & PISTACHIO ROLL
WATERCRESS SALAD, ENGLISH MUSTARD & CIDER VINEGAR
DRESSING

SMOKED SALMON & GUERNSEY CRAB CHARLOTTE
LIME, HONEY & GINGER DRESSED LEAVES & HORSERADISH CRÈME

FALAFEL (VE)
GROUND & SPICED CHICKPEA FRITTERS,
SERVED TRADITIONAL WITH HOUMOUS, TABOULE & POMEGRANATE



SUNDAY ROASTS

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

**ROAST GARLIC &
ROSEMARY LEG OF LAMB
WITH PAN GRAVY
AND MINT SAUCE**

**HOMEMADE NUT ROAST
WITH ROAST VEGETABLE
GRAVY**

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

MAIN COURSES

ROAST CORNFED CHICKEN BREAST

*Stuffed with smoked mozzarella and sundried tomato, parsnip
rosti and fricassee of wild mushroom*

PAN-FRIED FILLET OF RED MULLET

Served with baby gems and Noilly Prat cream butter sauce

SCOTTISH LANGOUSTINE TAILS

*deep-fried in a beer batter, fat chips
and homemade chunky tartar sauce*

(V) BASIL SQUASH RISOTTO CAKE

with pine nut crusted stuffed courgette and tomato confit

(V) BAKED SWEET POTATO AND MUSHROOM TART

served with chimichurri sauce

**“WE DON'T DO SUNDAY LUNCH; WE DO
LUNCH ON SUNDAYS”**

2 COURSES £17.50

3 COURSES £22.50

DESSERTS

FROM THE KITCHEN

**GLAZED DRAMBUIE
CRÈME BRULEE**
with espresso macaroon

**STEAMED LEMON
SPONGE PUDDING**
*with home-made ginger
scented custard*

**FARMHOUSE CHEESE AT
YOUR TABLE**
with chutney and biscuits

**(V/VE) SPICED POACHED
PEAR**
Strawberry Granita