



Merry Christmas !

CHRISTMAS MENU 2020

£28.95

Traditional Pea & Ham Soup

Deep Fried Goosey Brie with Cranberry Sauce (V)

Smoked Salmon & Prawn Cornets with Marie Rose Sauce

Garlic Mushrooms en Croute (V)



Roast Turkey crown with Stuffing, Chipolatas, Roast Potatoes &

Parsnips & Pan juices with a selection of Vegetables

10 hour slow cooked Brisket of Beef Bourguignon Style with potato terrine

**Pan fried Salmon in Tomato Butter with a Champagne Veloute on crushed
Potato & a selection of Vegetables**

**Spicy Dhal served with griddled Flat breads, coriander Tomato Salad &
sour cream (V)**



Christmas Pudding with Brandy Sauce

Winter Fruit Crumble with Vanilla Ice Cream

Dark Chocolate & Rum Cheesecake with Guernsey Cream

Selection of Ice creams

St Georges Esplanade

St Peter Port Guernsey

GY1 2BQ

Tel: +44 (0) 1481 710 885

Fax: +44 (0) 1481 715 474

Web: www.lapiettehotel.com

Email: stay@lapiettehotel.com

Vegan Options available at request!

Merry Christmas !
CHRISTMAS DAY MENU 2020
£52.95

Pheasant Terrine with Toasted Brioche and Fig Chutney

Lobster Bisque

Traditional Pea & Ham Soup

Baked Pine Crusted Goopy Brie with Cranberry Sauce (V)

Smoked Salmon ,Crab & Prawn Cornets with Marie Rose Sauce

Garlic Mushrooms en Croute (V)

Roast Turkey crown with Stuffing, Chipolatas, Roast Potatoes & Parsnips
& Pan juices with a selection of Vegetables

Brisket of Beef Bourguignon with Horseradish Mash &
Spiced Carrot Puree

Pan fried Salmon in Tomato Butter with a Champagne Veloute on
Crushed Potato & a selection of Vegetables

Spicy Dhal served with griddled Flat breads, coriander Tomato Salad &
sour cream (V)

Christmas Pudding with Brandy Sauce

Winter Fruit Crumble with Vanilla Ice Cream

Tiramisu

Dark Chocolate & Rum Cheesecake with Guernsey Cream

Eton Mess



NEW YEARS EVE

£39.95

Thyme and Garlic Baked Camembert

Prawn, Avocado and Crab Tian with Brown Buttered Bread

Roast Chicken and Smoked Bacon Sweetcorn Chowder

Italian Meat Platter with Olives, Pickles and Crusty Bread

Tournedos Rossini

Panfried Duck Breast, Port Jus, Fire Green Beans and Fondant Potato

Slow Cooked Lamb Shoulder with Roasted Baby Vegetables, Salsa Verde
and Red Wine Jus

Grilled Seabass Fillet served on Peperonata with a Citrus Dressing

Asparagus and wild Mushroom Risotto with a Parmesan Crisp

Tiramisu

Lemon Curd Steamed Pudding

Raspberry Sorbet with A White Chocolate Anglaise

Banana Chocolate Chip and Tia Maria Bread and Butter Pudding with
Vanilla Ice cream

Selection of Cheese and Biscuits

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