

La Piette Hotel 
BISTRO & BARS

£20.00

Prawn Cocktail with Marie Rose Sauce
Homemade Soup Of The Day (V)
Local Course Pate with Tomato Chutney
Baked Breaded Brie with Redcurrant Jelly

Baked Fillet of Cod with lemon herb butter ,
served with new potatoes and vegetables

Roast Of The Day
served with roast potatoes and vegetables & Gravy

Mushroom and Vegetable Stir-Fry(V)

served with Rice

La Piette Cheeseburger

Served with hand cut chips

Homemade Lasagne Al Forno

Selection of Guernsey Ice Creams

La Piette Cheesecake

Homemade Crème Brulée

Sticky Toffee Pudding with Custard

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La Petite Hotel
BISTRO & BARS

Starters

Salmon & Cod Fishcakes with Soy Dipping Sauce

Roasted Cherry Tomato & Goats Cheese Tart (V)

Crispy Aromatic Duck Salad with Plum Sauce

Mains

Smoked Haddock Fillet with Creamed Spinach & Beurre Blanc, served with Mashed Potato

**Chinese Spiced Slow Cooked Belly Of Pork
Spinach and Ricotta Cannelloni with Rich Tomato
and Basil Sauce (V)*

**Roasted Breast Of Chicken With Diane Sauce*

**Served with a choice of potatoes & vegetables*

Desserts

Sticky Toffee Pudding

Strawberry Meringue

Rich Chocolate Cake

£20 3 COURSE MENU