



La Place
Hotel & Country Cottages

Spring Seasonal Sample Menu

Sunday Lunch

To Begin

Potato & Watercress Soup
Olive Oil Croutons

Pressed Terrine of Confit Duck
Soft Poached Pears, Apricot Chutney, Crostini

Tian of Local Crab & Smoked Salmon
Asparagus and Cherry Tomato Salad, Chive and Crème Fraiche Dressing

Glazed Wild Mushroom Tartlet
Goats Cheese, Roasted Pine Nuts, Hazelnut Dressing, Rocket

Classic Greek Salad
Olives, Cherry Tomatoes, Cucumber, Lemon Oil Dressing

To Follow

Roast Sirloin of Beef
Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Red Wine Jus

Roast Duck Breast
Dauphinoise Potatoes, Carrots, Broccoli, Orange Sauce

Pan Fried Fillet of Local Seabass
Saffron Cocotte Potatoes, Sweet Piperade, Baby Fennel, Pesto Cream

Poached Fillet of Salmon
Parsley Buttered New Potatoes, Asparagus, Hollandaise Sauce

Wild Mushroom Risotto
Asparagus, Grated Parmigiano

To Finish

Traditional Sticky Toffee Pudding
Ginger Bread Ice Cream, Caramel Sauce

Crème Caramel
Blackberries, Fruit Compote

Homemade Meringue Nest
Fresh Fruit Salad, Red Berry Coulis

Trio of Ice Cream
Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses
Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy filter coffee, selection of tea infusions
Jersey La Mare estate artisan chocolate tablet

3 Course menu & Illy filter coffee £27.50