



La Place

Hotel & Country Cottages

Winter Seasonal Menu

Sample Sunday Lunch

To Begin

Cream of carrot & coriander soup

Confit duck terrine, orange & red onion marmalade, toasted brioche

Salmon mousse with Atlantic prawns, lime & dill dressing

Sliced Jersey beefsteak tomato and mozzarella, basil & pesto dressing

Chicken liver parfait, toasted brioche, mango chutney

To Follow

Traditional roast sirloin of beef with Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

Pan fried fillet of sea bass, market vegetables, white wine and cream sauce

Pan fried corn fed chicken, chateau potatoes, vegetables of the day, chopped herb cream sauce

Baked dorne of salmon with a herb crust, Jersey Royal potatoes, green vegetables

Potato gnocchi in a rich tomato sauce topped with Austrian smoked cheese

To Finish

Passion fruit slice, fruit compote

Mixed berry crumble served with crème Anglaise

Trio of Jersey Ice cream

British and Continental cheese plate, celery, grapes, fruit chutney, and savoury biscuits (£3.00 supplement)

The End

Illy filter coffee, selection of tea infusions

Jersey La Mare estate artisan chocolate tablet

3 Course menu & Illy filter coffee £27.50