



La Place

Hotel & Country Cottages

Monday's Seasonal Dinner Sample Menu

To Begin

Tomato & Basil Soup
Herb Croutons

Pan Fried Beef Strips
Crispy Garlic Crostini, Chilli Flakes

Seafood Delicacies
Smoked Salmon, Panko Calamari, Peppered Mackerel, Atlantic Prawns, Lime Dressing

Carpaccio of Beetroot
Goats Cheese Mousse, Horseradish, Wholegrain Mustard Vinaigrette

To Follow

Pan Roasted Duck Breast
Dauphinoise Potato, Baby Leek, Glazed Carrots, Orange Dressing

Pan Fried Guinea Fowl
Sautéed Potatoes, Baby Spinach, Grilled Courgettes, Shallot and Tarragon Cream

Grilled Fillet of Cod
Parsley Potatoes, Char-Grilled Mediterranean Vegetables, Black Olives, Rocket, Dill & Tarragon Oil

Quinoa
Roasted Vine Tomatoes, Grilled Courgettes, Aubergine, Olives, Coriander, Olive Oil

To Finish

Mixed Berry Crème Brulee
Amaretti Biscuit

Warm Chocolate Brownie
Jersey Vanilla Ice Cream, Chocolate Sauce

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

2 Course menu £27.00
3 Course menu & filter coffee £32.00