



Seasonal Dinner Menu 1/3

To Begin

Asparagus Soup

Blue Cheese Croutons

Slow Roasted Pork Belly

Crackling, Black Pudding Soil, Apple Puree

Chicken Liver & Wild Boar Parfait

Melba Toast, Roasted Date & Butternut Compote, Seasonal Leaves

Jersey Crab Cake

Samphire, Green Leaves, Lime Dressing

Tian of Atlantic Prawns & Smoked Salmon

Asparagus & Cherry Tomato Salad, Chive & Crème Fraiche Dressing

Pan Fried Foie Gras, Roasted Cauliflower Puree, Toasted Walnuts, Crispy Pancetta
Crispy Herbs, Dark Fruit Shot **(Supplement £4.50)**

Pan Fried Jersey Scallops, Grilled Chorizo, White Wine, Garlic & Butter Sauce **(Supplement £5.00)**

To Follow

Pan Fried Duck Breast

Boulangère Potatoes, Ratatouille of Vegetables, Green Beans, Orange Dressing

Pan Seared Calves Liver

Sage Mashed Potato, Crispy Pancetta, roasted onion & Real Ale Gravy

Chicken Breast Stuffed with Sundried Tomatoes, Mozzarella & Basil

Parma Ham, Sautéed Potatoes, Baby Carrots, Tomato & Basil Sauce

Grilled Fillet of Salmon

Prawn & Mussel Linguine, Dill Dressing

Pan Seared Brill

Curried Vegetables & Potatoes

Duo of Jersey Seabass & Black Bream Filets, Jersey Royal & Prawn Cake, Baby Leeks, Broad Beans
Chive & Spring Onion Velouté **(Supplement £10.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



Seasonal Dinner Menu 1/3

To Finish

Rich Chocolate Fondant

Raspberry Stew, Jersey Vanilla Ice Cream

Lemon Posset

Lime Syrup, Frosted Lemon & Lime Zest

Roasted Orange & Chocolate Bread & Butter Pudding

Grand Marnier Crème Anglaise, White Chocolate Sticks

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits (**Supplement £4.50**)

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

3 Course Menu & Illy Filter Coffee £40.00

Food Allergies & Intolerance

If you suffer from a food allergy or intolerance, please inform a member of our service team who will be happy to assist when placing your order



Seasonal Dinner Menu 2/3

To Begin

Roasted Cauliflower Soup

Truffle Oil, Pea Shoots

Chicken & Green Olive Pate

Sourdough Croutons, Green Tomato Chutney

Confit Duck Leg

Celeriac & Fennel Slaw, Roasted Clementines, Grand Marnier Glaze

Chargrilled Chilli & Garlic Gambas

Prawn Butter, Salad Garnish

Smoked Mackerel

Avocado & Mango Salsa, Garnish, Lemon Mayonnaise

Pan Fried Foie Gras, Roasted Cauliflower Puree, Toasted Walnuts, Crispy Pancetta
Crispy Herbs, Dark Fruit Shot **(Supplement £4.50)**

Pan Fried Jersey Scallops, Grilled Chorizo, White Wine, Garlic & Butter Sauce **(Supplement £5.00)**

To Follow

Roasted Welsh Rump of Lamb

Dauphinoise Potatoes, Parsnip Puree, Glazed Carrots, Green Beans, Cassis Reduction

Slow Roasted Pork Belly

Spring Onion Mashed Potato, Peas, Glazed Carrots, Pan Roast Jus

Char-Grilled Veal T-Bone

Chunky Chips, Mushroom, Tomato, Bearnaise Sauce

Oven roasted Monkfish Loin

Sauteed Potatoes, Spinach, Seafood Stew (Moules, Prawns, Crab)

Grilled Cod fillet

Parsley Buttered Jersey Royals, Roasted Cauliflower Florets, Poached Gambas, Peas, Prawn Velouté

Duo of Jersey Seabass & Black Bream Fillets, Jersey Royal & Prawn Cake, Baby Leeks, Broad Beans
Chive & Spring Onion Velouté **(Supplement £10.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



Seasonal Dinner Menu 2/3

To Finish

Chocolate Tart

Raspberry Compote, Brandy Cream

Passion Fruit Parfait

Hazelnut Biscuit Base, Coconut & Citrus Syrup

Summer Pudding

Strawberry Sauce, Vanilla Ice Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits (**Supplement £4.50**)

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

3 Course Menu & Illy Filter Coffee £40.00

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Seasonal Dinner Menu 3/3

To Begin

Cream of Broccoli Soup
Toasted Almonds

La Place Cured Meat Plate
Capers, Gherkins, Anchovy, Rocket, Parmesan, Watercress, Balsamic

Pheasant & Foie Gras Terrine
Roasted Garlic & Tomato Compote, Brioche Croutons, Tarragon Oil, Watercress

Seafood Delicacies
Smoked Salmon, Gambas, Peppered Mackerel, Atlantic Prawns, Lime Dressing

Avocado, Atlantic Prawn Cocktail
Salted Cucumber, Confit Vine tomatoes, Crisp Lettuce, Marie Rose Sauce

Pan Fried Foie Gras, Roasted Cauliflower Puree, Toasted Walnuts, Crispy Pancetta
Crispy Herbs, Dark Fruit Shot **(Supplement £4.50)**

Pan Fried Jersey Scallops, Grilled Chorizo, White Wine, Garlic & Butter Sauce **(Supplement £5.00)**

To Follow

Pan Roasted Fillet of Venison
Jersey Royal & Spring Onion Cake, Glazed Baby Carrots, Parsnip Puree, Cassis Sauce

Pancetta & Sage wrapped Pork Fillet
Buttered Jersey Royals, Ratatouille, Asparagus

Pan Fried Guinea Fowl
Sauté of Peas, New Potatoes & Pancetta, Asparagus, Thyme & Brandy Cream Sauce

Ballotine of Sole & Prawn Mousse
Crushed Jersey Royals, Peas, Sauteed Spinach, Leek & Pink Peppercorn Cream Sauce

Whole Jersey Plaice (On Bone)
Buttered Jersey Royals, Green beans, Chervil Butter Sauce

Duo of Jersey Seabass & Black Bream Fillets, Jersey Royal & Prawn Cake, Baby Leeks, Broad Beans
Chive & Spring Onion Velouté **(Supplement £10.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



Seasonal Dinner Menu 3/3

To Finish

Warm Chocolate Brownie

Chocolate Sauce, Jersey Vanilla Ice Cream

Macerated Strawberry Tart

Vanilla & Basil Syrup, Wild Berries, Chocolate Snow, Crispy Mint Leaves

Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits (**Supplement £4.50**)

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

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Sunday Seasonal Dinner Menu

To Begin

Roasted Tomato & Red Pepper Soup

Basil Oil

Chicken & Green Olive Pate

Sourdough Croutons, Green Tomato Chutney

Confit Duck Leg

Celeriac & Fennel Slaw, Roasted Clementines, Grand Marnier Glaze

Smoked Salmon Platter

Caper Berries, Anchovies, Seasonal Salad, Lemon Mayonnaise

Pan Fried King Prawns

Crispy Chorizo, Green Leaves, Garlic Butter

Pan Fried Foie Gras, Roasted Cauliflower Puree, Toasted Walnuts, Crispy Pancetta

Crispy Herbs, Dark Fruit Shot **(Supplement £4.50)**

Pan Fried Jersey Scallops, Grilled Chorizo, White Wine, Garlic & Butter Sauce **(Supplement £5.00)**

To Follow

Roast Sirloin of Beef

Yorkshire Pudding, Duck Fat Roasted Potatoes, Baton Carrots, Green Beans, Red Wine Jus

Slow Cooked Shoulder of Pork

Yorkshire Pudding, Roasted Potatoes, Asparagus, Carrots, Pan Roast Jus

Pan Roasted Saddle of Lamb

Roasted Potatoes, Broccoli, Carrot Puree, Dijon Mustard & Thyme sauce

Pan Fried Chicken Breast

Dauphinoise Potato, Green Beans, Spinach, Wild Mushroom & Cream Sauce

Grilled Fillet of Wild Salmon

Lyonnais Potato, Asparagus, Baby Carrots, Hollandaise Sauce

Grilled Cod fillet

Parsley Buttered Jersey Royals, Roasted Cauliflower Florets, Poached Gambas, Peas, Prawn Velouté

Duo of Jersey Seabass & Black Bream Fillets, Jersey Royal & Prawn Cake, Baby Leeks, Broad Beans

Chive & Spring Onion Velouté **(Supplement £10.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms

Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms

Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



Sunday Seasonal Dinner Menu

To Finish

Chocolate Tart

Raspberry Compote, Brandy Cream

Passion Fruit Parfait

Hazelnut Biscuit Base, Coconut & Citrus Syrup

Summer Pudding

Strawberry Sauce, Vanilla Ice Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits **(Supplement £4.50)**

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