



Wednesday /Saturday Summer Seasonal 2024 Dinner Menu

To Begin

Porcini Mushroom Soup GF V
Chopped Fresh Parsley

Confit Duck Terrine
Garlic Crostini, Grand Marnier Dressing, Pomegranate Fruit

Smoked Salmon Plate GF
Anchovies, Caper Berries & Lemon

Stuffed Flat Cap Mushroom GF V
Sautéed Courgettes, Roast Peppers & Shallots, Artichoke Puree

To Follow

Corn Fed Chicken Breast Wrapped with Parma Ham GF
Stuffed with Sundried Tomatoes & Mozzarella Cheese, Baby Roast Potatoes, Carrots, savoy cabbage, Chicken Pan Gravy

Roast Saddle of Venison GF
Dauphinoise Potato, Carrots, Asparagus, Brandy & Thyme Sauce

Rump of Lamb GF
Minted Mash Potatoes, Seasonal Vegetables, Redcurrant Port Jus

Grilled Fillet Sea Bass GF
Buttered Parsley Potatoes, Spinach, Baby Carrots, Garlic & Lemon Dressing

Vegetable Curry GF V
Basmati Rice



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To Finish

Lemon Tart

Crystallised Lemon Zest, Vanilla Cream, Mint Leaves

Trio of La Place Deserts

Strawberry cheesecake, Chocolate Tart, Crème Caramel

Banoffee Pie

Caramel Sauce

Ice Cream

Selection of Jersey Dairy Ice Creams

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £39.00

3 Course Menu & Illy Filter Coffee £45.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.