



# Winter 2024 Seasonal Dinner Menu

## To Begin

**Roasted Butternut Squash, Ginger Soup** GF V 1, 7, 14  
Basil Oil, Pea Shoots

**Carpaccio of Jersey Beef Fillet** GF 1, 7  
Peppery Rocket & Parmesan, Truffle Oil, Crisp Shallots

**Baked Jersey Scallop Rockefeller** GF 1, 3, 5, 7, 8, 14  
Baked in the shell with blue stilton cheese

**Crayfish Tails & Avocado Salad** GF 1, 3, 4, 7, 9, 14  
Baby Gem, Spicy Marie Rose Sauce, Tomato Concasse, Salted Cucumber, Paprika

**Fig & Brie Baked Tart** GF 1, 2, 4, 6, 7, 14  
Crisp Salad Garnish, Aged Balsamic Vinegar

## To Follow

**Chargrilled 8oz Aged Sirloin of Jersey Beef** GF 1, 6, 7, 9, 14  
Hand Cut Chips, Flat Cap Mushroom with Spinach & Stilton,  
Creamed Dijon Mustard Sauce

**Whole Grilled Jersey Plaice** GF 1, 3, 5, 7, 8, 14  
Royals, Crisp Salad, Herb Butter

**Fresh Linguine of Jersey Crab & Lobster** GF 1, 6, 7, 3, 4, 5, 8, 14  
Red Chillis, Shallots, Spinach, Cherry Tomato, Olive Oil, Sea Salt

**Oven Roasted Chicken Breast** GF 1, 7, 14  
Sauteed New Potatoes, Wild Mushrooms, Courgettes, Spinach,  
Jersey Cider Cream Velouté

**Roasted Vegetable Tart** GF V 1, 2, 6, 4, 7, 14  
Beetroot, Mushrooms, Roasted Peppers, Vine Cherry Tomatoes, Aged Balsamic,  
Mixed Leaf Salad, Fresh Herb Oil



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## To Finish

**Classic La Place Bread & Butter Pudding V 4, 7, 9, 12, 14**  
Jersey Black Butter Custard

**Mixed Berry Fruit Crumble GF V 4, 6, 7, 14**  
Crème Anglaise

**Rich Warm Chocolate Fondant GF 4, 6, 7, 14**  
Chocolate Sauce, Jersey Cream

**Trio of Jersey Ice Cream GF 4, 6, 7, 14**  
Selection of Jersey Dairy Ice Creams, Fruit Coulis

**Selection of Continental Cheese 1, 2, 4, 6, 7, 9, 10, 12, 14**  
Grapes, Celery, Artisan Crackers, Chutney

## The End

**Illy Filter Coffee, Selection of Tea Infusions**  
Artisan Chocolate

### 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.

**GF Gluten Free**  
**V Vegan**

1 Celery 2, Cereals / Gluten 3, Crustaceans, 4, eggs 5, Fish 6, Lupin, 7, Milk 8, Molluscs 9, Mustard 10, Nuts 11, Peanuts 12, Sesame Seeds 13, Soya 14, Sulphur Dioxide / Sulphites