



La Place
Hotel & Country Cottages

Children's Menu 2025

To Begin

Homemade Tomato Soup GF 1,2,7,14
Bread Roll, Butter

Prawn & Melon Salad GF 1,2,3,4,7,9,14
Marie Rose Sauce, Croutons. Crisp Leaves

Breaded Chestnut Mushrooms 2,4,7,9,14
Garlic Mayonnaise, Salad

Cheddar Fritters 2,4,7,14
Cranberry Sauce

To Follow

Beef & Cheese Burger 1,2,7,14
French Fries, Melody of Vegetables, Burger Sauce

Lightly Battered Fresh Chicken Strips 1,2,4,7,9,14
French Fries, Melody of Vegetables, Garlic Mayonnaise

Homemade Breaded Fish Goujons
French Fries, Melody of Vegetables, Tartare Sauce **1,2,4,5,7,9,14,**

Cumberland Sausages 1,2,14
French Fries, Melody of Vegetables, Beans

Spaghetti GF 1,2,4,7,14,
Fresh Tomato Sauce, Parmesan, Garlic Bread

To Finish

Fruit Crumble GF 4,7,14
Jersey Vanilla Ice Cream

Eton Mess GF 2,4,7,14
Crushed Meringue, Raspberries, Whipped Cream, Fruit Coulis, Crisp Wafer

Banana Split GF 4,7,14
Strawberry, Chocolate, Vanilla Ice Creams, Chantilly Cream, Chocolate Sauce

Duo of Jersey Ice Cream 2,4,7,14
Fruit Coulis, Chocolate Sticks, Crisp Wafer

1 Course £12.00

2 Course £18.00

3 Course £24.00

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.

GF. – Gluten Free

**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**