



La Place
Hotel & Country Cottages

Spring 2025 Seasonal Sunday Lunch Menu

To Begin

Cream of Leek Soup, Pancetta Shards V 1, 7, 14

Basil Oil, Soft Herbs

Crab & Prawn Potato Cake 1, 3, 7, 14

Tomato, Dill Salsa, Baby Gem, Coriander, Lemon Mayonnaise

Duck & Wild Mushroom Terrine 1, 2, 4, 6, 7, 14

Spiced Orange Compote, Brioche Fingers

Pan Fried King Prawns GF 1, 2, 3, 6, 7, 14

Crisp Pancetta, Crunchy Shallots, Garlic Herb Butter

Peppered Mackerel Fillet GF 1, 5, 10, 14

Pineapple, Sweetcorn, Peppers, Chervil Oil, Crushed Toasted Hazelnuts

To Follow

Roast Sirloin of Irish Beef GF 1, 2, 4, 6, 7, 9, 14

Yorkshire Pudding, Duck Fat Roasted Potatoes, Seasonal Vegetables
Rich Dark Real Ale Gravy

Slow Cooked Shoulder of Pork, Burnt Apple Sauce GF 1, 2, 6, 7, 14

Roast Potatoes, Buttered Vegetables, Normandy Cider Cream Velouté

Oven Roasted Cannon of Welsh Lamb GF 1, 2, 6, 7, 14

Minted New Potatoes, Braised Savoy Cabbage, Carrots, Rosemary & Mint Lamb Jus

Twice Cooked Chicken Breast GF 1, 2, 6, 7, 14

Sundried Tomatoes, Wrapped in Prosciutto
Herb Mash Potatoes, Roast Mixed Vegetables, Pan Gravy

Poached Salmon Fillet GF 1, 3, 5, 7, 8, 14

Seafood Risotto, Grilled Gamba, Chervil Dressing

Baked Gambas GF 1, 3, 5, 7, 8, 14

Potato & Tomato Ragù, Pea Shoots, Fresh Herbs



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To Finish

Dark Chocolate & Raspberry Crème Brûlée **GF** 2, 4, 6, 7, 10, 14
Rossini Wafer, Fresh Fruits, Chocolate Shards, Toasted Crushed Hazelnuts

La Place Chocolate Fondant **GF V** 2, 4, 6, 7, 14
Crème Anglaise, Macerated Strawberries, Mint

Apple & Pear Strudel 2, 4, 6, 7, 14
Grand Marnier Custard, Frosted Fruits

Selection of Fine Continental Cheeses 1, 2, 4, 6, 7, 9, 10, 12, 14
Artisan Biscuits, Grapes, Celery, Chutney

Trio of Ice Cream **GF** 4, 7
Selection of Jersey Dairy Ice Creams

The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

3 Course Lunch Menu & Illy Filter Coffee £40.00

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
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