



La Place

Hotel & Country Cottages

Monday

Seasonal Dinner Menu

To Begin

Courgette, Thyme & Wild Mushroom Broth

Poached Organic Jersey Egg, Truffle Crème Fraiche

Pan Roasted Ribeye Strips

Toasted Sesame Seeds, Black Onion Seed Crostini, "La Place" Hot Sauce

Smoked Duck Breast Salad

Pickled Fruits, Radicchio, Port & Red Wine Reduction

Fillet of Peppered Mackerel

Confit Vine Tomato, Charred Cucumber, Caviar Infused Natural Yoghurt

To Follow

Chargrilled 16oz Veal T-Bone

Triple Cooked Chunky Chips, Tempura Onion Rings, Confit Vine Tomatoes, Jersey Watercress, Béarnaise Sauce

Pan Roasted Rump of Lamb

Fondant Potato, Carrot Puree, Braised Leeks, Rosemary Sauce

Pan Fried Corn-Fed Chicken Breast

Dauphinoise Potato, Roasted Chicory, Carrot & Date Compote, Chive & Tarragon Cream

Poached Fillet of Wild Salmon

Asparagus & Prawn Risotto, Sea Herbs, Samphire Butter

Grilled Fillet of Seabass

Parsley Jersey Royals, Baby Leaf Spinach, Green Beans, Spring Onion Velouté

To Finish

"La Place" Crème Caramel

Braised Forest Fruits

Vanilla Parfait

Macerated Fresh Cherries in Port, Shortbread Biscuit

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate, Black & Gold Artisan Chocolate

2 Course Menu £27.00

3 Course Menu & Illy Filter Coffee £32.00



La Place

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Tuesday

Seasonal Dinner Menu

To Begin

Butterbean, Chorizo & Red Onion Soup

Rouille Mayonnaise

Caramelised Confit Duck Leg

Potato Salad, Orange Dressing

Prosciutto & Brie

Black Olive Salsa, Classic French Vinaigrette, Micro Herbs

Seafood Delicacies

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

To Follow

Saddle of Rabbit stuffed with Black Pudding

Jersey Potato Cake, Carrot & Swede, Truffle Jus

Pan Fried Calves Liver

Celeriac & Potato Mash, Sage Roasted Carrots, Pan Roast Jus

Slow Roast Pork Belly

Spring Onion Creamed Potato, Crackling, Braised Red Cabbage & Sultanas, Pan Roast Jus

Thai Style Fish Curry & Steamed Rice

Scallops, King Prawns, Cod, Seabass, Prawns, Caramelised Garlic, Coconut Milk, Spices, Poppadum's

Herb Crusted Grilled Fillet of Brill

Sautéed Jersey Royals, Steamed Clams, Pea Puree

To Finish

Stuffed Apple

Apple, Pear, Raisin, Demerara Sugar, Lemon Pine Scented Custard

Chocolate Fondant

White Chocolate Shards, Dark Cherry Syrup

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate, Black & Gold Artisan Chocolate

2 Course Menu £27.00

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La Place

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Wednesday

Seasonal Dinner Menu

To Begin

Jersey Royal & Watercress Soup

Smoked Pancetta, Pea Shoots

Slow Cooked Shredded Lamb Shoulder

Goats Cheese, Pomegranate & Baby Gem Salad, Mint Vinaigrette

Pheasant & Chanterelle Mushroom Terrine

Chargrilled Chicory, Apricot & Ginger Compote, Black Mustard Seed Ciabatta Fingers

Garlic, Thyme, Noilly Prat Braised Mussels

Crusty Warm Bread, Fresh Herbs

To Follow

Pan Roasted Venison Fillet

Rosemary & Garlic Potato Gratin, Carrot Puree, Wild Mushrooms, Truffle Jus

Wild Boar Chops

Potato Gratin, Lightly Spiced Apple Chutney, Roasted Onion & Garlic Sauce

Minced Corn-Fed Chicken & Roasted Corn Kebabs

Braised Garlic Rice, Mint & Coriander Yoghurt Dip, Crisp Salad

Whole Grilled Jersey Plaice

Saffron Creamed Potatoes, Broccoli, Soy Toasted Sesame Seeds, Lemon & Herb Butter

Oven Roasted Cod Fillet

Herb Infused Buttered Jersey Royals, Samphire, Gambas, Clam Bisque

To Finish

Mango & Passion Fruit Slice

Rum and Raisin Ice Cream

Iced Nougat

Fruit Compote, Pouring Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate, Black & Gold Artisan Chocolate

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Thursday

Seasonal Dinner Menu

To Begin

Roasted Cauliflower Soup

Pea Shoots, Black Truffle Crouton

Grilled Chicken Satay Skewers

Micro Herbs, Satay Dipping Sauce

Oven Baked Prawn & Cod Fishcake

Dill & Tarragon Mayonnaise, Sea Herbs

Avocado, Crayfish & Prawn Cocktail

Salted Cucumber, Brandy & Paprika Infused Sauce, Brown Bread & Jersey Butter

To Follow

“La Place” Mixed Grill

Lamb Cutlet, Cumberland Sausage, Chicken Breast, Minute Steak, Chunky Chips, Cherry Tomatoes, Mushroom, Pea Shoots, Peppercorn Sauce

Pan Roasted Pork Fillet

Sage Jersey Royals, Courgette & Carrot Cake, Roasted Vine Tomato Sauce

Guinea Fowl

Lightly Curried Saffron Vegetables, Pea Shoots, Coriander

Poached Fillet of Turbot

Jersey Royal & Rocket Salad, Grilled Gambas, Crème Fraiche, Caviar, Dill Oil

Grilled Black Bream Fillet

Crab & Pea Risotto, Crispy Herbs, Fennel Velouté

To Finish

Roasted Orange & Chocolate Bread & Butter Pudding

Grand Marnier Crème Anglaise, White Chocolate Sticks

Strawberry & Prosecco Gelée

Jersey Strawberry & Basil Coulis

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

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Friday

Seasonal Dinner Menu

To Begin

Local Grown Carrot, Coriander & Parmesan Soup

Parmesan Crisp, Coriander Oil

Cured Meat Platter

Mixed Olives, Pickled Radish, Anchovy, Rocket Oil, Garlic Croutons

“La Place” Liver Pate & Chicken Mousse

Pickled Red Onions, Black Pepper Brioche

Pan Fried King Prawns

Saffron & Toasted Almond Cream, Micro Herbs

To Follow

8oz Irish Ribeye Steak

Chunky Chips, Balsamic Glazed Vine Tomatoes, Stilton Stuffed Field Mushroom, Watercress, Green Peppercorn Sauce

Roasted Gressingham Duck Breast

Braised Lentils, Baby Onions, Pancetta, Peas, Black Truffle, Orange & Grand Marnier Jus

Whole Roasted Asian Style Poussin

Saffron & Spring Onion Roasted Jersey Royals, Green Beans, Toasted Sesame Seeds

“La Place” Chargrilled Seafood Brochette

Jersey Royals, Tomato & Olive Salsa, Crisp Salad

Grilled Sea Trout Fillet

Braised Clams, Potato Gnocchi, Caviar, Sea Herbs, Chive & Fennel Velouté

To Finish

Rich Chocolate Fondant

Raspberry Stem, Jersey Vanilla Ice Cream

Strawberry & Basil Cheesecake

Shortbread, Crisp Basil Leaves, Fruit Coulis, Jersey Pouring Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

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Saturday

Seasonal Dinner Menu

To Begin

Cream of White Onion Soup

Gruyere Croutons, Herb Oil, Micro Herbs

Seared Strips of Pork

Green Beans, Red Chilli, Baby Gem Lettuce, Soy, Toasted Sesame Seeds

Mango, Avocado & Smoked Chicken Salad

Toasted Pine Nuts, Orange & Lemon Vinaigrette

Beetroot & Jersey "Royal Gin" Cured Salmon

Caper Berries, Radish, Lemon Mayonnaise, Soda Bread

To Follow

Beef Fillet "Au Poivre" Celestine

Braised Rice, Chestnut Mushroom, Spinach, Green Peppercorn Sauce

Venison En Crouete

Roasted Jersey Royals, Green Beans, Spinach, Peas, Bone Marrow Jus

Pan Roasted Pork Chop

Potato Gnocchi with Roasted Garlic, Fresh Herbs, Courgette & Aubergine, Roasted Plum Tomato Sauce, Pea Shoots

Seared Scallop & King Prawn Ragu

Sautéed Jersey Royals, Cherry Tomatoes, Red Onion, Garlic, Black Olives, Croutons, Fresh Herbs

Oven Roasted Monkfish wrapped in Parma Ham

Buttered Jersey Royals, Pickled Wild Mushrooms, Spinach Puree, Sea Herbs

To Finish

Warm Forest Berries on Toasted Brioche

Cognac Crème Anglaise, Crushed Toasted Hazelnuts

Banoffee Pie

Crushed Shortbread Topping, Caramel Sauce

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

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La Place

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Sunday Sample

Seasonal Dinner Menu

To Begin

Roasted Tomato & Red Pepper Soup

Garlic Croutons, Fresh Basil Oil

Pan Fried King Prawns

Sautéed Peas & Pancetta, Micro Herbs

Smoked Salmon & Salmon Mousse

Caviar, Crème Fraîche, Garlic Crostini

Chicken Liver & Cognac Pate

Toasted Brioche, Roasted Onion jam, Tomato & Balsamic Reduction

To Follow

Roasted Sirloin of Irish Beef

Duck Fat Roasted Potatoes, Herb flavoured Seasonal Vegetables, Yorkshire Pudding, Pan Roast Jus

Slow Cooked Shoulder of Pork

Duck Fat Roasted Potatoes, Herb flavoured Seasonal Vegetables, Yorkshire Pudding, Rosemary & Garlic Sauce

Braised Lamb Shank

Creamy Minted Potatoes, Braised Red Cabbage, Rosemary & Redcurrant Sauce

Grilled Fillet of Seabass

Dill infused Jersey Royals, Mange Tout, Sea Herbs Carrot Puree, Tarragon Cream

Baked Fillet of Salmon

Jersey Royals, Gambas, Green Beans, Pea & Dill Puree, Herb Butter

To Finish

Sticky Toffee Pudding

Caramel Sauce, Jersey Vanilla Ice Cream

Strawberry & Basil Cheesecake

Jersey Pouring Cream, Fruit Coulis

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate, Black & Gold Artisan Chocolate

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3 Course Menu & Illy Filter Coffee £32.00