



# La Place

Hotel & Country Cottages

## Sample Seasonal Dinner Menu 1/3

### To Begin

**Porcini Mushroom Soup**

Cappuccino Foam

**Chicken & Pepper Brochettes**

Sweet Chili Sauce, Green Leaves

**Chicken Liver & Wild Boar Parfait**

Melba Toast, Red Onion Marmalade, Seasonal Leaves

**Pan Fried King Prawns**

Roasted Garlic Puree, Black Onion Seed Croutons, Asparagus & Green Bean Salad, Pea Shoots

**Tian of Local Crab & Smoked Salmon**

Asparagus & Cherry Tomato Salad, Chive & Crème Fraiche Dressing

### To Follow

**Pan Fried Duck Breast**

Boulangère Potatoes, Ratatouille of Vegetables, Green Beans, Orange Dressing

**Roast Fillet of Pork**

Baby Roasted Garlic & Sage Potatoes, Grilled Asparagus, Carrots, Wholegrain Mustard Dressing

**Char-Grilled Veal Chop**

Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Bearnaise Sauce

**Baked Fillet of Sea Bass**

Spring Onion Potato Cake, Green Beans, Spinach, Prawn & Lemon Sauce

**Pan Fried Plaice**

Buttered Jersey Royals, Baby Spinach, Chargrilled Courgettes, Capers & Lemon Butter Sauce

### To Finish

**White Chocolate & Orange Crème Brulee**

Homemade Cookie

**Classic Tiramisu**

Dark Chocolate Sticks, Toasted Hazelnuts

**Summer Pudding**

Fruit Coulis, Fresh Berries, 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

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

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £30.00**

**3 Course Menu & Illy Filter Coffee £35.00**



# La Place

Hotel & Country Cottages

## Sample Seasonal Dinner Menu 2/3

### To Begin

**Cream of Carrot, Coriander & Parmesan Soup**  
Parmesan Crisp, Coriander Oil

**Ham Hock Terrine**  
Crispy Crostini, Onion & Apple Chutney, Green Leaves

**Venison Carpaccio**  
Parmesan, Thyme, Olive Oil, Roasted Garlic Mayonnaise

**Jersey Crab & Atlantic Prawn Cake**  
Samphire, Green Leaves, Lime Dressing

**Smoked Mackerel & Scottish Smoked Salmon**  
Cold Salad of Jersey Royals, Rocket, Crème Fraiche

### To Follow

**Pan Roasted Rump of Lamb**  
Dauphinoise Potato, Carrot Puree, Broccoli, Redcurrant & Rosemary Jus

**Slow Roasted Pork Belly**  
Spring Onion Mashed Potato, Peas, Glazed Carrots, Pan Roast Jus

**Pan Fried Chicken Breast Wrapped in Parma Ham**  
Sautéed Potatoes, Grilled Asparagus, Carrots, Tarragon Cream Sauce

**Grilled Fillet of Wild Salmon**  
Prawn & Mussel Linguine, Dill Dressing

**Oven Baked Cod Fillet**  
Boiled Potatoes, Asparagus, Spinach, Vine Tomatoes, Prawn Velouté

### To Finish

**Strawberry & Basil Cheesecake**  
Gingerbread Ice Cream, Macerated Strawberries, Jersey Pouring Crem

**Passion Fruit Panacotta**  
Fruit Compote, Fresh Berries

**Chocolate Truffle**  
Biscuit Base, Caramel, 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**  
Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £30.00**

**3 Course Menu & Illy Filter Coffee £35.00**



# La Place

Hotel & Country Cottages

## Sample Seasonal Dinner Menu 3/3

### To Begin

#### **Leek & Potato**

Blue Cheese Croutons

#### **Confit Duck Terrine**

Chargrilled Orange Segments, Clementine Vinaigrette, Melba Toast

#### **Cured Meat Selection**

Salami, Prosciutto, Crisp Pancetta, Toasted Crostini, Olives, Capers, Sun Blushed Tomatoes, Pea Shoots, Rocket, Balsamic Syrup

#### **Smoked Trout Fillet**

Scallop & Prawn Mousse, Baby Gem, Croutons, Micro Herbs, Coral Dust

#### **Atlantic Prawn Cocktail**

Honey Dew Melon, Cocktail Sauce

### To Follow

#### **Pan Roasted Fillet of Venison**

Jersey Royal & Spring Onion Cake, Glazed Baby Carrots, Parsnip Puree, Cassis Sauce

#### **Pan Fried Guinea Fowl**

Sauté of Peas, Pancetta & New Potatoes, Asparagus, Thyme & Brandy Cream Sauce

#### **Roasted Fillet of Bream**

Sautéed Potatoes, Carrot & Courgette Ragu, Roasted Tomato Sauce

#### **Grilled Fillet of Red Mullet**

Dill Potatoes, Spanish Olive Salsa, Pickled Fennel, Parmesan Crisps, Pea Shoots

#### **Pan Fried Calves Liver**

Creamy Mashed Potato, Smoked Bacon, Green Beans, Onion Gravy

### To Finish

#### **Warm Dark Chocolate Fondant**

Vanilla Ice Cream

#### **Classic Orange Tart**

Jersey Clotted Cream, Fruit Compote, Fruit Coulis

#### **Lemon & Baileys Cheesecake**

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

#### **Illy Filter Coffee, Selection of Tea Infusions**

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £30.00**

**3 Course Menu & Illy Filter Coffee £35.00**



# La Place

Hotel & Country Cottages

## Seasonal Sunday Dinner Menu

### To Begin

#### **Tomato & Basil Soup**

Basil Oil

#### **Game Terrine**

Green Salad, Ginger & Apricot Chutney, Toasted Brioche Fingers

#### **Confit Duck Leg**

Homemade Coleslaw, Orange Vinaigrette

#### **Pan Fried King Prawns**

Garlic Butter, Crispy Pancetta, Micro Herbs

#### **Smoked Salmon Mousse**

Escabeche of Prawns, Clams, Mussels, Red Pepper, Herbs, Black Olives, Melba Toast

### To Follow

#### **Roast Sirloin of Beef**

Yorkshire Pudding, Duck Fat Roasted Potatoes, Baton Carrots, Green Beans, Red Wine Jus

#### **Slow Cooked Shoulder of Pork**

Crackling, Roasted Potatoes, Asparagus, Carrots, Swede, Pan Roast Jus

#### **Rump of Lamb**

Dauphinoise Potato, Ratatouille of Vegetables, Green Beans, Rosemary & Cassis Sauce

#### **Pan Fried Corn-Fed Chicken Breast**

Sauteed Potatoes, Carrots, Cherry Vine Tomatoes, Wild Mushroom Cream Sauce

#### **Grilled Fillet of Seabass**

Parsley Jersey Royals, Green Beans, Asparagus, Sea Herbs, Tarragon Cream

#### **Baked Salmon Fillet**

Jersey Royals, Asparagus, Carrots, Herb Butter

### To Finish

#### **Blackberry Bavaois**

Summer Fruits

#### **Lemon & Limoncello Posset**

Fruit Coulis, Fresh Berries

#### **Apple Strudel**

Crème Anglaise

#### **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

Artisan Chocolate

**2 Course Dinner Menu & Illy Filter Coffee £30.00**

**3 Course Dinner Menu & Illy Filter Coffee £35.00**



# La Place

*Hotel & Country Cottages*

## Seasonal Dinner Vegan & Gluten Free Menu

### To Begin

**Parsnip & Celery Soup**  
*Pea shoots, Croutons*

**Roasted Globe Artichoke, Wild Mushroom, Baby Gem**  
*Confit Vine Tomatoes, Micro Herbs, Pea & Mint Puree*

**Quinoa & Spring Onion Cakes**  
*Red Onion, Chilli Salsa, Fresh Herbs, Crisp Leaves, Light Chilli Dressing*

**Wild Mushroom & Roasted Cherry Tomato Bruschetta**  
*Micro Herb Salad*

### To Follow

**Oat Rolled Roasted Vegetable Croquettes**  
*Spiced Red Pepper Tapenade, Cherry Vine Tomato & Olive Salad*

**Stuffed Roasted Pepper with Courgettes, Wild Mushrooms, Shallots, Thyme**  
*Pea Puree & Crispy Potatoes*

**Stuffed Savoy Cabbage Leaf**  
*Braised Vegetable Rice, Tomato, Courgette & Butternut Stew, Toasted Crushed Pine Nuts*

**Roasted Beef Tomato**  
*Basil & Roasted Pepper Mousse, Baby Leaf Spinach, Potato Salad, Sauce Vierge, Herbs*

### To Finish

**Fruit Crumble**  
*Plant Based Pouring Cream*

**Coconut Milk Creamed Pudding**  
*Grated Fresh Nutmeg, Cardamom, Almonds*

**Caramelised Banana**  
*Poached Pear & Cherries, Port Reduction*

**Warm Chocolate Cake**  
*Fruit Compote*

### The End

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

**2 Course Dinner Menu & Illy Filter Coffee £30.00**

**3 Course Dinner Menu & Illy Filter Coffee £35.00**