



La Place

Hotel & Country Cottages

Seasonal December Dinner Menu

To Begin

Roast Courgette, Garlic & Thyme Soup
Crispy Leeks

Ham Hock Terrine
Melba Toast, Tomato, Cucumber & Olive Salsa, Green Leaves, Coriander Oil

Confit Duck Leg
Homemade Coleslaw, Orange Vinaigrette

"La Place's" Chilled Fish Plate
Jersey Crab, Prawns, Anchovy, Gambas, Smoked Salmon, Chilli, Spring Onions,
Radish, Dill & Tarragon Mayonnaise

Brie, Wild Mushroom, Cherry Tomato & Fig Tart
Rocket, Tomato & Red Onion Salad, Balsamic Reduction

Marinated Smoked Tofu Salad (Vegan)
Coconut, Spring Onion, Shallot, Celery, Chilli, Roasted Garlic Dressing

Foie Gras & Chestnut Pate, Toasted Brioche, Orange & Grand Mariner Jam, Pea Shoots,
Dijon Vinaigrette, Sweet Wine Shot **(Supplement £7.00)**

Fresh Pan-Seared Jersey Scallops, Chargrilled Chorizo, Butternut Squash Puree,
Green Leaves, Garlic & Lime Butter **(Supplement £8.00)**

To Follow

Traditional Crown of Norfolk Roast Turkey
Festive Accompaniments

Roasted Rump of Welsh lamb
Crushed Jersey Royals, Braised Leeks, Glazed Carrots, Thyme & Roasted Garlic Jus

Pan Fried Chicken Breast
Sautéed Potato, Asparagus, Tarragon Cream Sauce

Grilled Cod Fillet
Fondant Potato, Ratatouille, Green Beans, Prawn Velouté

Pan Fried Fillet of Bream
Sautéed Jersey Royals, Broad Beans, Spring Onions, Black Olives, Watercress, Chilli & Tarragon Herb Oil

Oven Baked Aubergine
New potatoes, Lightly Curried Vegetables, Spinach, Micro Herbs, Saffron Cream

Oat Rolled Vegetable Croquette (Vegan)
Spiced Red Pepper Tapenade, Cherry Vine Tomato & Olive Salad

Duo of Jersey Seabass Fillets, Jersey Royal & Prawn Cake, Green Beans tossed in
Sesame Seeds, Chive & Spring Onion Velouté **(Supplement £12.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms,
Grilled Vine Tomatoes Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms,
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



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To Finish

Festive Plum Pudding

Brandied Cherries, Vanilla Sauce

Rich Chocolate Tart

Chantilly Cream, Fruit Coulis, Winter Berries

Lemon & Limoncello Posset

Fruit Coulis, Fresh Berries

Mandarin & Bailey Crème Brulee

Amaretti Biscuit, Winterberries

Fruit Crumble (Vegan)

Plant Based Pouring Cream

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses (Supplement £4.50)

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