



La Place
Hotel & Country Cottages

Easter Sunday Lunch **12th April 2020**

To Begin

Leek & Potato Soup

Crispy Herbs, Croutons, Herb Oil

Chicken Liver & Smoked Bacon Parfait

Roasted Onion & Apple Marmalade, Melba Toast

Confit Duck Leg

Wild Berry Glaze, Jersey Royal & Shallot Cake, Orange Vinaigrette

“La Place” Gin & Beetroot Cured Salmon

Soda Bread, Caper Berries, Rocket, Watercress, Lemon Mayonnaise

Pan Roasted Jersey Scallops

Parsnip Puree, Pancetta Dust, Deep Fried Crispy Leeks

Roasted Beef Tomato (Vegan)

Basil & Roasted Pepper Mousse, Baby Leaf Spinach, Potato Puree, Sauce Vierge, Herbs

To Cleanse

Champagne & Strawberry Sorbet

To Follow

Beef Wellington

Lyonnais Potatoes, Braised Savoy Cabbage, Baby Carrots, Cassis & Roasted Garlic Sauce

Herb Crusted Rump of Lamb

Rosemary & Shallot Gratin, Leeks, Green Beans, Wholegrain Mustard Sauce

Oven Roasted Crown of Turkey

Duck Fat Roasted Potatoes, Sage & Onion Stuffing, Chipolata Sausage, Carrot Puree, Roasted Celeriac, Cognac & Wild Mushroom Sauce

Grilled Fillet of Sea Bass

Chervil & Lemon Herb Crust, Poached Langoustine, Spinach, Celery, Peas, Shallots, Champagne Cream

Pan Fried Fillet of Cod

Jersey Royals, King Prawns, Spinach & Samphire, Sauce Vierge

Oat Rolled Roasted Vegetable Croquettes (Vegan)

Spiced Red Pepper Tapenade, Cherry Vine Tomato & Olive Salad

To Finish

Raspberry & Vanilla Parfait

Biscuit Crumb, Toasted Hazelnut's, Berry Coulis

Brandy & Roasted Peach Brulee

Shortbread, Forest Fruits

Dark Chocolate Ganache Tart

Warm Raspberry Compote, Jersey Clotted Cream

Banana & Rhubarb Crumble (Vegan)

Lemon Ice

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

3 Course Menu & Illy Filter Coffee
£40.00 Per Person