



*La Place*  
*Hotel & Country Cottages*

## **Mother's Day Lunch** **Sunday 22<sup>nd</sup> March 2020**

### **To Begin**

#### **Cream of Asparagus Soup**

*Pea Shoots*

#### **Baked Fresh Jersey Scallops**

*Herb Crust, Shallot & Garlic Butter*

#### **Chicken Liver & Wild Boar Parfait**

*Shallot & Apple Chutney, Toasted Brioche*

#### **Grilled Goats Cheese**

*Pickled Mushrooms & Beetroot, Pomegranate & Spring Onion Vinaigrette*

#### **Roasted Globe Artichoke & Wild Mushrooms (Vegan)**

*Baby Gem, Confit Baby Vine Tomatoes, Pea & Mint Puree, Micro Herbs*

### **To Cleanse**

#### **Champagne Sorbet**

### **To Follow**

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

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

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

*Roasted Potatoes, Asparagus, Carrots & Swede, Yorkshire Pudding, Pan Roast Jus*

#### **Pan Fried Chicken Breast**

*Pancetta, Sautéed Potatoes, Roasted Root Vegetables, Creamy Mushroom Sauce*

#### **Grilled Fillet of Sea Bass**

*Jersey Crab & Pea Risotto, Crisp Herbs, Tarragon Dressing*

#### **Baked Salmon Fillet**

*Parsley Potatoes, Green Beans, Prawn & Clam Cream Sauce*

#### **Oven Baked Butternut Squash (Vegan)**

*Chickpeas, Baby Tomatoes, Dates, Spring Onions, Spinach, Herbs, Saffron & Tomato Sauce*

### **To Finish**

#### **Apple & Wild Berry Crumble**

*Vanilla Scented Custard*

#### **Classic Tiramisu**

*Berry Compote*

#### **Mango & Passion Fruit Crème Brulee**

*Amaretti Biscuit*

#### **Fresh Plum & Almond Tart (Vegan)**

*Port & Cherry Glaze, Set Soya & Basil Milk*

#### **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**