



La Place

Hotel & Country Cottages

Sunday

Sample Lunch 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 Fraiche, 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

3 Course Menu & Illy Filter Coffee £27.50



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Sunday Lunch

Vegan & Gluten Free Set Menu

To Begin

Crushed & Minted Broad Bean Crostini

Confit Vine Tomatoes, Spring Onion Vinaigrette, Crisp Leaves

Poached Onions, Stuffed with a Wild Mushroom & Walnut Mousse

Apple & Sage Puree, Jersey Watercress

Harricot Bean, Pickled Radish & Shallot Ring Salad

Balsamic Glazed Vine Tomatoes, Parsley, Chives, Chervil, Wholegrain Mustard Vinaigrette

To Follow

Blood Orange, Pomegranate & Charred Radicchio

Jersey Royals, Asparagus, Green Beans, Shallots, Croutons, Lemon Vinaigrette

Moroccan Spiced Cous Cous, Roasted Baby Aubergines & Confit Garlic

Sultana, Shallots, Chili, Coriander, Lime, Spring Onions

Oven Roasted Courgette & Butternut Squash

Dates, Chick Peas, Spinach, Peppers, Red Onions, Basil, Rich Tomato Sauce, Salad Garnish

To Finish

Fresh Plum & Almond Tart

Port & Cherry Glaze, Set Soya & Basil Milk

Banana & Rhubarb Crumble

Lemon Ice

Coconut Milk Creamed Pudding

Grated Fresh Nutmeg, Cardamom, Almonds

The End

Illy Filter coffee, Selection of Tea Infusions

3 Course Menu & Illy Filter Coffee £27.50 Per Person