



La Place
Hotel & Country Cottages

Seasonal Dinner Menu
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

2 Course Menu £27.00

3 Course Menu & Illy Filter Coffee £32.00