



# *La Place*

*Hotel & Country Cottages*

## ***Seasonal Vegan Menu*** ***Available Dinner & Sunday Lunch***

### ***To Begin***

***Radicchio, Roasted Red Pepper, Beetroot & Pomegranate Salad***  
*Spring Onion Vinaigrette*

***Wild Mushroom & Roasted Cherry Tomato Bruschetta***  
*Micro Herb Salad*

***Fresh Herb Penne Pasta***  
*Toasted Pine Nuts, Roasted Cherry Tomatoes, Walnut Dressing*

***Char-grilled Vegetable Stack***  
*Aubergine, Tomato, Pepper, Onion, Micro Herbs, Olive Oil Dressing*

### ***To Follow***

***Roasted Butternut Squash***  
*Cassoulet of Haricot Beans, Spring Onion & Courgette Salsa Verde*

***Wild Mushroom & Asparagus Risotto***  
*Micro Herbs*

***Stuffed Roasted Pepper with Courgettes, Wild Mushrooms, Shallots, Thyme***  
*Pea Puree & Crispy Potatoes*

***Bangers & Mash***  
*Onion Gravy*

### ***To Finish***

***Caramelised Banana***  
*Poached Pear & Cherries, Port Reduction*

***Warm Chocolate Cake***  
*Fruit Compote*

***Lemon & Raspberry Sorbet***  
*Fruit Coulis*

***Blackcurrant Crumble***  
*Fresh Berries*

### ***The End***

***Illy Filter coffee, Selection of Tea Infusions***  
*Jersey La Mare Estate Artisan Chocolate Tablet*