



# La Place

*Hotel & Country Collages*

## **Seasonal Dinner Menu 1/3**

### **To Begin**

**Local Grown Carrot, Coriander & Parmesan Soup**  
*Parmesan Crisp, Coriander Oil*

**Chicken Liver & Wild Boar Parfait**  
*Melba Toast, Red Onion Marmalade, Seasonal Leaves*

**Seafood Delicacies**  
*Smoked Salmon, Gambas, Peppered Mackerel, Atlantic Prawns, Lime Dressing*

**Roasted Globe Artichoke, Wild Mushroom, Baby Gem (Vegan)**  
*Confit Vine Tomatoes, Micro Herbs, Pea & Mint Puree*

**Fresh Pan-Seared Jersey Scallops**  
*Chargrilled Chorizo, Black Pudding Soil, Pea Shoots, Fresh Herb Oil*

### **To Follow**

**Pan Roasted Rump of Lamb**  
*Fondant Potato, Carrot Puree, Braised Leeks, Rosemary Sauce*

**Chicken Breast Wrapped in Parma Ham, Stuffed with Sun Dried Tomatoes, Mozzarella & Basil**  
*Sautéed Potatoes, Grilled Asparagus, Tarragon Cream Sauce*

**Poached Fillet of Wild Salmon**  
*Prawn & Mussel Linguine, Sea Herbs, Dill Herb Cream*

**Oven Baked Butternut Squash (Vegan)**  
*Chickpeas, Baby Tomatoes, Dates, Spring onion, Herbs, Wilted Spinach, Saffron & Tomato Sauce*

**Char-Grilled 8oz Irish Ribeye Steak**  
*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

**Surf & Turf; 6oz Irish Ribeye Steak & Grilled Gambas**  
*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

### **To Finish**

**Warm White Chocolate Tart**  
*Mascarpone & Grand Marnier Cream*

**Summer Fruit Pudding**  
*Jersey Pouring Cream*

**Coconut & Banana Pancakes (Vegan)**  
*Passion Fruit & Mango Syrup*

**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*

**2 Course Menu £27.00**  
**3 Course Menu & Illy Filter Coffee £32.00**



# La Place

Hotel & Country Collages

## Seasonal Dinner Menu 2/3

### To Begin

**Porcini Mushroom Soup**

*Cappuccino Foam*

**Confit Duck Terrine**

*Chargrilled Pear & Orange Segments, Clementine Vinaigrette*

**Tian of Local Crab & Smoked Salmon**

*Asparagus & Cherry Tomato Salad, Chive & Crème Fraîche Dressing*

**Crushed & Minted Broad Bean Crostini (Vegan)**

*Confit Vine Tomatoes, Spring Onion Vinaigrette, Crisp Leaves*

**Fresh Pan-Seared Jersey Scallops**

*Roasted Garlic Puree, Black Onion Seed Croutons, Asparagus & Green Bean Salad, Pea Shoots*

### To Follow

**Pan Fried Duck Breast**

*Boulangère Potatoes, Ratatouille of Vegetables, Orange Dressing*

**Roast Fillet of Pork**

*Baby Roasted Garlic & Sage Potatoes, Grilled Asparagus, Wholegrain Mustard Dressing*

**Baked Fillet of Sea Bass**

*Spring Onion Potato Cake, Green Beans, Prawn & Lemon Sauce*

**Oat Rolled Roasted Vegetable Croquettes (Vegan)**

*Spiced Red Pepper Tapenade, Cherry Vine Tomato & Olive Salad*

**Char-Grilled 8oz Irish Ribeye Steak**

*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

**Surf & Turf; 6oz Irish Ribeye Steak & Grilled Gambas**

*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

### To Finish

**White Chocolate & Orange Crème Brulee**

*Homemade Cookie*

**Traditional Sticky Toffee Pudding**

*Gingerbread Ice Cream, Caramel Sauce*

**Warm Apple & Banana Crumble (Vegan)**

*Plant Based Pouring Cream*

**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*

**2 Course Menu £27.00**

**3 Course Menu & Illy Filter Coffee £32.00**



# La Place

*Hotel & Country Cottages*

## **Seasonal Dinner Menu 3/3**

### **To Begin**

#### ***Cream of Parsnip & Celery Soup***

*Fresh Herb Oil*

#### ***Rabbit and Black Olive Terrine***

*Melba Toast, Roasted Onion Jam, Salad Garnish, Balsamic Reduction*

#### ***Cured Meat Selection***

*Mortadella Salami, Prosciutto, Crisp Pancetta, Toasted Sourdough, Olives, Capers, Sun Blushed Tomatoes, Pea Shoots, Rocket, Balsamic Syrup*

#### ***Peppered Mackerel Fillet***

*Scallop & Prawn Mousse, Baby Gem & Roasted Vine Tomato Garnish, Croutons, Coral Dust*

#### ***Roasted Beef Tomato (Vegan)***

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

#### ***Fresh Pan-Seared Jersey Scallops***

*Crisp Pancetta, Oven Roasted Vine Tomato Puree, Brioche Croutons, Watercress, Spring Onion Emulsion*

### **To Follow**

#### ***Pan Roasted Fillet of Venison***

*Jersey Royal & Spring Onion Cake, Glazed Baby Carrots, Parsnip Puree, Cassis Sauce*

#### ***Pan Fried Guinea Fowl***

*Sauté of Peas, Pancetta & New Potatoes, Thyme & Brandy Cream Sauce*

#### ***Herb Crusted Baked Cod Fillet***

*Sautéed Potatoes, Carrot & Courgette Ragu, Roasted Tomato Sauce*

#### ***Grilled Fillet of Red Mullet***

*Dill Potatoes, Spanish Olive Salsa, Pickled Fennel, Parmesan Crisps, Pea Shoots*

#### ***Stuffed Savoy Cabbage Leaf (Vegan)***

*Braised Vegetable Rice, Tomato, Courgette & Butternut Stew, Toasted Crushed Pine Nuts*

#### ***Char-Grilled 8oz Irish Ribeye Steak***

*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

#### ***Surf & Turf; 6oz Irish Ribeye Steak & Grilled Gambas***

*Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce*

### **To Finish**

#### ***Strawberry and Basil Cheesecake***

*Brandy & Ginger Ice Cream, Macerated Strawberry Garnish*

#### ***Roasted Orange & Grand Marnier Bread & Butter Pudding***

*Vanilla Creme Anglaise*

#### ***Lemon and Limoncello Posset***

#### ***Coconut Milk Creamed Pudding (Vegan)***

*Grated Fresh Nutmeg, Cardamom, Almonds*

#### ***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*

**2 Course Menu £27.00**

**3 Course Menu & Illy Filter Coffee £32.00**



# La Place

*Hotel & Country Cottages*

## **Sunday Dinner Menu**

### **To Begin**

**Jersey Asparagus Cream Soup**

*Roasted Asparagus Tips*

**Pan Fried King Prawns**

*Sautéed Peas & Pancetta, Saffron Dressing, Micro Herbs*

**Smoked Salmon Mousse, Atlantic Prawns**

*Crispy Crostini*

**Chicken Parfait**

*Apricot Chutney, Melba Toast*

**Roasted Globe Artichoke, Wild Mushroom, Baby Gem (Vegan)**

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

### **To Follow**

**Roast Sirloin of Beef**

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

**Slow Cooked Shoulder of Pork**

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

**Rump of Lamb**

*Dauphinoise Potato, Ratatouille, Green Beans, Rosemary & Cassis Sauce*

**Grilled Fillet of Seabass**

*Parsley Jersey Royals, Green Beans, Carrot Puree, Sea Herbs, Tarragon Cream*

**Baked Salmon Fillet**

*Jersey Royals, Asparagus, Pea & Dill Puree, Herb Butter*

**Oven Baked Butternut Squash (Vegan)**

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

### **To Finish**

**Apple Tarte Tatin**

*Clotted Jersey Cream*

**Lemon Tart**

*Fruit Coulis, Jersey Pouring Cream*

**Mango & Passion Fruit Slice**

*Fresh Berries, Whipped Cream*

**Banana & Apple Crumble (Vegan)**

*Champagne Sorbet*

**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*

**2 Course Menu £27.00**

**3 Course Menu & Illy Filter Coffee £32.00**