



La Place

Hotel & Country Cottages

Sunday Lunch 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

3 Course Menu & Illy Filter Coffee £27.50