La Place
Hotel & Country Cottages

Autumn Seasonal
2024
Dinner Menu

To Begin

Roasted Butternut Squash, Ginger Soup GF V
Basil Oil, Pea Shoots

Carpaccio of Jersey Beef Fillet
Peppery Rocket & Parmesan, Truffle Oil, Crisp Shallots

Baked Jersey Scallop Rockefeller   GF
Baked in the shell with blue stilton cheese

Crayfish Tails & Avocado Salad   GF V
Baby Gem, Spicy Marie Rose Sauce, Tomato Concasse, Salted Cucumber, Paprika

Fig & Brie Baked Tart GF V
Crisp Salad Garnish, Aged Balsamic Vinegar

To Follow

Chargrilled 8oz Aged Sirloin of Jersey Beef   GF
Hand Cut Chips, Flat Cap Mushroom with Spinach & Stilton,
Creamed Dijon Mustard Sauce

Whole Grilled Jersey Plaice GF
Royals, Crisp Salad, Herb Butter

Fresh Linguine of Jersey Crab & Lobster GF
Red Chillis, Shallots, Spinach, Cherry Tomato, Olive Oil, Sea Salt

Oven Roasted Chicken Breast GF
Sauteed New Potatoes, Wild Mushrooms, Courgettes, Spinach,
Jersey Cider Cream Velouté

Roasted Vegetable Tart GF V
Beetroot, Mushrooms, Roasted Peppers, Vine Cherry Tomatoes, Aged Balsamic,
Mixed Leaf Salad, Fresh Herb Oil

![La Place Hotel & Country Cottages logo]

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To Finish

Classic La Place Bread & Butter Pudding V
Jersey Black Butter Custard

Mixed Berry Fruit Crumble GF V
Crème Anglaise

Rish Warm Chocolate Fondant GF
Chocolate Sauce, Jersey Cream

Trio of Jersey Ice Cream GF
Selection of Jersey Dairy Ice Creams, Fruit Coulis

Selection of Continental Cheese
Grapes, Celery, Artisan Crackers, Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

2 Course Menu & Illy Filter Coffee £39.00
3 Course Menu & Illy Filter Coffee £45.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

GF Gluten Free
V Vegan