



Autumn 2024 Seasonal Dinner Menu

To Begin

Roasted Butternut Squash, Ginger Soup **GF V 1, 7, 14**
Basil Oil, Pea Shoots

Carpaccio of Jersey Beef Fillet **GF 1, 7**
Peppery Rocket & Parmesan, Truffle Oil, Crisp Shallots

Baked Jersey Scallop Rockefeller **GF 1, 3, 5, 7, 8, 14**
Baked in the shell with blue stilton cheese

Crayfish Tails & Avocado Salad **GF V 1, 3, 4, 7, 9, 14**
Baby Gem, Spicy Marie Rose Sauce, Tomato Concasse, Salted Cucumber, Paprika

Fig & Brie Baked Tart **GF V 1, 2, 4, 6, 7, 14**
Crisp Salad Garnish, Aged Balsamic Vinegar

To Follow

Chargrilled 8oz Aged Sirloin of Jersey Beef **GF 1, 6, 7, 9, 14**
Hand Cut Chips, Flat Cap Mushroom with Spinach & Stilton,
Creamed Dijon Mustard Sauce

Whole Grilled Jersey Plaice **GF 1, 3, 5, 7, 8, 14**
Royals, Crisp Salad, Herb Butter

Fresh Linguine of Jersey Crab & Lobster **GF 1, 6, 7, 3, 4, 5, 8, 14**
Red Chillis, Shallots, Spinach, Cherry Tomato, Olive Oil, Sea Salt

Oven Roasted Chicken Breast **GF 1, 7, 14**
Sauteed New Potatoes, Wild Mushrooms, Courgettes, Spinach,
Jersey Cider Cream Velouté

Roasted Vegetable Tart **GF V 1, 2, 6, 4, 7, 14**
Beetroot, Mushrooms, Roasted Peppers, Vine Cherry Tomatoes, Aged Balsamic,
Mixed Leaf Salad, Fresh Herb Oil



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To Finish

Classic La Place Bread & Butter Pudding V 4, 7, 9, 12, 14
Jersey Black Butter Custard

Mixed Berry Fruit Crumble GF V 4, 6, 7, 14
Crème Anglaise

Rich Warm Chocolate Fondant GF 4, 6, 7, 14
Chocolate Sauce, Jersey Cream

Trio of Jersey Ice Cream GF 4, 6, 7, 14
Selection of Jersey Dairy Ice Creams, Fruit Coulis

Selection of Continental Cheese 1, 2, 4, 6, 7, 9, 10, 12, 14
Grapes, Celery, Artisan Crackers, Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

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

1 Celery 2, Cereals / Gluten 3, Crustaceans, 4, eggs 5, Fish 6, Lupin, 7, Milk 8, Molluscs 9, Mustard 10, Nuts 11, Peanuts 12, Sesame Seeds 13, Soya 14, Sulphur Dioxide / Sulphites