



Autumn 2024 House Kitchen Dinner Menu

To Begin

Oven Roasted Large Gambas 1, 3, 7, 14
Garlic, Vermouth & Jersey Butter, Micro Herbs **£16.00**

Fresh Pan-Seared Jersey Scallops 1, 2, 6, 8,
Chargrilled Chorizo, Black Pudding Soil, Fresh
Herb Oil **£18.50**

Slow Grilled Asparagus Spears 1, 4, 7, 14
Soft Poached Organic Jersey Egg, Parmesan Shavings,
Chive Hollandaise **£16.50**

Grouville Bay Oysters 1, 8, 14
Served Chilled, Red Wine & Shallot Vinaigrette **6 - £15.00, 9 - £21.00, 12 - £28.00**

To Follow

10oz Irish Ribeye Steak 1, 14
Triple Cooked Hand Cut Chunky Chips, Mushrooms,
Grilled Vine Tomatoes **£34.00**

10oz Irish Fillet Steak 1, 14
Triple Cooked Hand Cut Chunky Chips, Mushrooms,
Grilled Vine Tomatoes **£38.00**
(Choice of Sauces – Black Peppercorn, Mushroom, Béarnaise, Garlic Butter, Herb Butter) **1, 4, 7, 14**

Oven Roasted Rack of Lamb 1, 14
Sautéed Jersey Royal Potatoes,
Grilled Root Vegetables, Rosemary & Redcurrant Jus **£30.00**

Traditional Madeira Beef Espetada
French Fries, Mixed Salad **£28.00**

La Place's Surf & Turf 1, 3, 7, 14
6oz Irish Fillet Steak, Oven Roasted Gambas,
Triple Cooked Hand Cut Chunky Chips, Garlic & Herb Butter **£38.00**

Jersey Lobster 1, 3, 7, 14
Served Cold, Buttered Jersey Royals, Green Salad

Jersey Lobster 1, 3, 4, 7, 14
Served Warm, Buttered Jersey Royals, Grilled Asparagus, Thermidor Sauce or Garlic Butter
Half £35.00, Whole £65.00

To Finish

Passion Fruit & Vanilla Panna Cotta 4, 7, 14
Crispy Basil Leaves, Vanilla Cream **£11.50**

Lemon & Limoncello Posset 2, 4, 6, 7, 14
Fresh Berry Compote, Homemade Biscuit **£11.50**

Selection of British & Continental Cheeses 1, 2, 4, 6, 7, 9, 10, 12, 14
Grapes, Celery, Fruit Chutney, Savoury Biscuits **£18.00**

Mixed Jersey Ice Creams 4, 7
Berry Fruits **£10.00**

**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**