



*La Place*  
*Hotel & Country Cottages*

# Winter 2025 Seasonal Sunday Lunch Menu

## To Begin

**Cream of Leek Soup, Pancetta Shards** V 1, 7, 14  
Basil Oil, Soft Herbs

**Crab & Prawn Potato Cake** 1, 3, 7, 14  
Tomato, Dill Salsa, Baby Gem, Coriander, Lemon Mayonnaise

**Duck & Wild Mushroom Terrine** 1, 2, 4, 6, 7, 14  
Spiced Orange Compote, Brioche Fingers

**Pan Fried King Prawns** GF 1, 2, 3, 6, 7, 14  
Crisp Pancetta, Crunchy Shallots, Garlic Herb Butter

**Peppered Mackerel Fillet** GF 1, 5, 10, 14  
Pineapple, Sweetcorn, Peppers, Chervil Oil, Crushed Toasted Hazelnuts

## To Follow

**Roast Sirloin of Irish Beef** GF 1, 2, 4, 6, 7, 9, 14  
Yorkshire Pudding, Duck Fat Roasted Potatoes, Seasonal Vegetables  
Rich Dark Real Ale Gravy

**Slow Cooked Shoulder of Pork, Burnt Apple Sauce** GF 1, 2, 6, 7, 14  
Roast Potatoes, Buttered Vegetables, Normandy Cider Cream Velouté

**Oven Roasted Cannon of Welsh Lamb** GF 1, 2, 6, 7, 14  
Minted New Potatoes, Braised Savoy Cabbage, Carrots, Rosemary & Mint Lamb Jus

**Twice Cooked Chicken Breast** GF 1, 2, 6, 7, 14  
Sundried Tomatoes, Wrapped in Prosciutto  
Herb Mash Potatoes, Roast Mixed Vegetables, Pan Gravy

**Poached Salmon Fillet** GF 1, 3, 5, 7, 8, 14  
Seafood Risotto, Grilled Gamba, Chervil Dressing

**Baked Gambas** GF 1, 3, 5, 7, 8, 14  
Potato & Tomato Ragù, Pea Shoots, Fresh Herbs



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## To Finish

**Dark Chocolate & Raspberry Crème Brûlée** **GF** 2, 4, 6, 7, 10, 14  
Rossini Wafer, Fresh Fruits, Chocolate Shards, Toasted Crushed Hazelnuts

**La Place Chocolate Fondant** **GF V** 2, 4, 6, 7, 14  
Crème Anglaise, Macerated Strawberries, Mint

**Apple & Pear Strudel** 2, 4, 6, 7, 14  
Grand Marnier Custard, Frosted Fruits

**Selection of Fine Continental Cheeses** 1, 2, 4, 6, 7, 9, 10, 12, 14  
Artisan Biscuits, Grapes, Celery, Chutney

**Trio of Ice Cream** **GF** 4, 7  
Selection of Jersey Dairy Ice Creams

## The End

**Illy Filter Coffee, Selection of Tea Infusions**  
Artisan Chocolate

**3 Course Lunch Menu & Illy Filter Coffee £40.00**

## 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**

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