



La Place

Hotel & Country Cottages

Festive Celebrations 2018

A Warm Welcome

Welcome to La Place for the Festive Season, Indulgent Luxury in the beautiful countryside of Jersey.

La Place Hotel & Country Cottages are centred around a beautiful seventeenth century traditional Jersey country house just a short walk from the picturesque St Aubins Harbour.

With stylish, contemporary bedrooms, public areas and exceptional dining, you can indulge in luxury in our highly rated 4 star Country House Hotel. The team are dedicated to delivering the highest standards of service and excellence where all guests enjoy a truly memorable experience.



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Festive Celebrations 2018

2018 December Festive Private Lunches at La Place

Host your own festive celebration lunch in the La Place Restaurant. A minimum of 20 guests is required upto a maximum of 90 guests.

Arrive, relax and unwind for welcome drinks in the Lounge bar followed by a sumptuous festive 3 course lunch, served from 12.30pm – 2.00pm.

Due to our evening festive functions, the restaurant needs to be vacated by 5.30pm with all non-resident guests off-site by 6.00pm.

Our Festive Private Lunch package includes :

- Room hire and decoration
- Three course festive choice menu (pre-orders per person required)
- Party novelties, hats and crackers

£29.00 per person.

Festive Party Sleep Over

Stay overnight from £90.00 per room per night based on a double or single occupancy Superior bedroom. Rate includes full traditional breakfast. Supplement charges apply for bedroom upgrades.



La Place
Hotel & Country Cottages

***Festive
Lunch Menu***

To Begin

Spiced Butternut Squash Soup

Coconut Croutons

Seafood Delicacies

Chancre Crab, Panko Calamari, Peppered Mackerel, Smoked Salmon, Saffron Mayonnaise, Samphire

Pheasant & Chanterelle Mushroom Terrine

Apricot & Ginger Chutney, Brioche Toast

Quenelles of Spiced Goats Cheese & Austrian Smoked Cheese, Beetroot Carpaccio

Roasted Peanuts, Pistachios, Champagne & Olive Oil Vinaigrette

To Follow

Traditional Roast Turkey

Festive Accompaniments

Pan Roasted Rack of Lamb

Dauphinoise Potato, Green Beans, Ratatouille, Redcurrant & Rosemary Sauce

Grilled Fillet of Salmon

Jersey Royals, Broccoli, Garlic & Lime Dressing

Spinach & Cheese Tortellini

Mediterranean Tomato Sauce

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Fresh Winter Berry Tart

Jersey Clotted Cream, Fruit Coulis

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

£29.00 Per Person

Pre orders will be asked for in advance by a separate form



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Festive Celebrations 2018

2018 December Festive Party Nights at La Place

Celebrate in style at La Place for a truly memorable evening and dance the night away to a selection of party music with our House DJ. Festive party nights are an ideal opportunity to get your friends or colleagues together to celebrate the festive season.

Start your party night in style in the bar or lounge bar where you can meet your fellow guests for welcome drinks followed by a sumptuous festive 3 course dinner in the La Place Restaurant.

Our Festive Party Night package includes :

- Room hire and decoration
- A welcome glass of sparkling wine
- Three course festive choice menu (pre-orders per person required)
- Party novelties, hats and crackers
- House DJ
- Licensed bar until 12.30am

£42.00 per person.

Festive Party Sleep Over

Stay overnight from £90.00 per room per night based on a double or single occupancy Superior bedroom. Rate includes full traditional breakfast. Supplement charges apply for bedroom upgrades.



La Place
Hotel & Country Cottages

***Festive
Dinner Menu***

To Begin

Spiced Butternut Squash Soup
Coconut Croutons

Seafood Delicacies

Chancre Crab, Panko Calamari, Peppered Mackerel, Smoked Salmon, Saffron Mayonnaise, Samphire

Pheasant & Chanterelle Mushroom Terrine

Apricot & Ginger Chutney, Brioche Toast

Quenelles of Spiced Goats Cheese & Austrian Smoked Cheese, Beetroot Carpaccio

Roasted Peanuts, Pistachios, Champagne & Olive Oil Vinaigrette

To Follow

Traditional Roast Turkey

Festive Accompaniments

Char-Grilled 8oz Ribeye Steak

Chunky Chips, Mushroom, Roasted Cherry Vine Tomatoes, Black Peppercorn Sauce

Grilled Fillet of Seabass

Crab Risotto, Garlic & Lime dressing

Spinach & Cheese Tortellini

Mediterranean Tomato Sauce

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Fresh Winter Berry Tart

Jersey Clotted Cream, Fruit Coulis

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

£42.00 Per Person

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Festive Afternoon Tea December 2018

Treat yourself to a Festive Afternoon Tea at La Place

Relax and enjoy a wonderful Festive Afternoon Tea in our Lounge Bar where you can admire the Country House festive decoations and roaring log fire.

Our Festive Afternoon Tea includes :

- **Selection of teas and coffee**
- **Selection of finger sandwiches** – Roast turkey & cranberry, smoked salmon and dill, home cooked gammon & grain mustard dressing, free range egg mayonnaise
- **Fresh baked scones** – Fruit scones, Jersey clotted cream, strawberry preserve
- **Desserts** – Iced Christmas cake, Fruit tartlette, mince pie, Champagne jelly with berry fruit
- **Pink Fizz** – A glass of pink bubbles

£22.00 per person or £16.00 without the Fizz

Reservations Required – Please telephone 01534 744261

Festive Afternoon Teas available daily throughout December, served in the Bar or Lounge Bar from 2.00pm 5.00pm



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Festive Celebrations 2018

Christmas Gifts – La Place Gift Vouchers

La Place Christmas Gift Vouchers are the perfect present for that special occasion, whether it be an afternoon tea, Sunday Lunch or overnight accommodation with dinner to choose from. Please contact our front desk team to order, who will be delighted to assist.



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Festive Celebrations 2018

Christmas & New Year at La Place

Celebrate and stay in luxury at La Place for a truly memorable Christmas and New Year.

Whether you are looking to stay before, during or after the Christmas & New Year Holiday period, La Place Hotel & Country Cottages offers our guests the perfect break to be pampered and cosseted by roaring log fires, delicious food and sumptuous bedrooms.

We offer accommodation for any number of nights so you may be visiting family and friends or just wish to indulge in Christmas Day Lunch with an overnight stay in one of our luxury bedrooms. If it's a New Year's Day Lunch then La Place is the perfect choice for that special day of the year, celebrate in style at La Place.

Stay Christmas and Stay New Year – Daily Room Rates

Daily hotel bedroom rates include full traditional breakfast each morning

Classic Room £135.00

Superior Room £150.00

Deluxe Room £175.00

2 Bedroom Cottage – Minimum length of Stay – 5 nights - £240.00 Night

3 Bedroom Cottage – Minimum length of Stay – 5 nights - £260.00 Night

4 Bedroom Cottage – Minimum length of Stay – 5 nights - £280.00 Night



La Place

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Festive Celebrations 2018

Christmas Eve Dinner – Monday 24th December

Candlelight Dinner served in La Place Restaurant from 6.30pm – 8.30pm. Menu available at £35.00 for three courses including coffee.

Christmas Day Lunch – Tuesday 25th December

A day to share with family and friends. Arrive and enjoy a glass of bubbly in our lounge or bar followed by a fabulous traditional Christmas Day six course lunch with all the festive table trimmings. Father Christmas has even promised us a visit !

Bookings available from 12.30pm – 3.30pm

Adults £95.00 – Children under 12 years £47.50

Boxing Day Lunch – Wednesday 26th December

Come and relax after the stress of Christmas Day, traditional three course lunch served in the La Place Restaurant. Enjoy a drink in our lounge bar in front of a blazing log fire, followed by a delicious array of traditional roasts and great desserts to tempt you.

Bookings taken from 12.30pm – 3.30pm

Adults £45.00 – Children under 12 years £22.50



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Christmas Eve Dinner

24th December 2018

To Begin

Porcini Mushroom Soup
Truffle Oil

Caramelised Duck Leg
Banana Shallots, Grand Marnier Dressing

Beetroot Cured Salmon Gravavlax
Crispy Crostini, Chive & Lemon Crème Fraiche

Grilled Asparagus
Sun Dried Tomatoes, Artichoke, Parmesan Shavings

To Follow

10oz Aberdeen Angus Sirloin Steak
Chunky Chips, Flat Cap Mushroom, Grilled Vine Tomatoes, Baby Spinach, Béarnaise Sauce

Grilled Fillet of Seabass
Buttered Jersey Royals, King Prawns, Green Beans, Garlic & White Wine Sauce

Roast Guinea Fowl Breast
Lyonnaise Potatoes, Chateau Carrots, Cauliflower Puree, Port & Tarragon Dressing

Atlantic Prawn & Jersey Crab Risotto
Rocket, Parmesan Shavings

To Finish

Chocolate Fondant
Chocolate Snow, Jersey Clotted Cream

Mandarin & White Chocolate Crème Brulee
Amoretti Biscuit

Traditional Sherry Trifle
Egg Custard, Chantilly Cream

Jersey Classic Herd Artisan Cheeses
Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions
La Mare Black & Gold Artisan Chocolate

£35.00 Per Person

Pre orders will be asked for in advance by a separate form



La Place
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Christmas Day Lunch
25th December 2018

To Begin

Seafood Platter

Seafood Terrine, Fresh Picked Crab, Smoked Salmon, Crevette, Lime Dressing

Foie Gras De Canard

Toasted Garlic Brioche, Sauternes Wine, Orange & Pomegranate Chutney

Caramelised Feta Cheese

Mango, Charentais Melon, Port & Pear Reduction

To Follow

Asparagus Cappuccino

Roast Asparagus Tips

To Cleanse

Champagne & Passionfruit Sorbet

Main Event

Traditional Roast Turkey

Festive Accompaniments

Beef Wellington

Dauphinoise Potato, Carrots, Asparagus, Madeira & Truffle Sauce

Jersey Turbot Steak

Saffron & Thyme Jersey Royals, Green Beans, King Prawm Veloute

Chestnut Mushroom Pithivier

Potato Gratin, Morell Mushroom Jus

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

Trio of Desserts

Chocolate Tart, Mango & Passionfruit Slice, Strawberry Cheesecake

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions

Belgian Chocolates

£95.00 Per Person

Pre orders will be asked for in advance by a separate form



La Place
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Boxing Day Lunch
26th December 2018

To Begin

Crab Bisque
Parmesan Crisp

Jersey Scallop Rockefeller
Baby Spinach, Lime Samphire

Smoked Ham Hock Terrine
Carrot & Celeriac Coleslaw, Cherry Dressing

Goats Cheese Strudel
Beetroot Carpaccio, Williams Pear Jelly, Pickled Walnuts

To Follow

Roast Sirloin of Beef
Yorkshire Pudding, Roasted Potatoes, Seasonal vegetables, Red Wine Jus

Roast Saddle of Lamb
Dauphinoise Potato, Fondant Carrots, Redcurrant & Mint Sauce

Jersey Brill
Buttered New Potatoes, Roasted Asparagus, Chive Butter

Pressed Terrine of Winter Vegetables
Fondant Potato, Roasted Courgettes, Provençal Sauce

To Finish

Pear & Almond Tart
Winter Berry Compote, Clotted Cream

70% Dark Chocolate Truffle
Baileys Cream, Winter Berry Coulis

Lemon Posset
Shortbread Biscuit

Jersey Classic Herd Artisan Cheeses
Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions
La Mare Black & Gold Artisan Chocolate

£45.00 Per Person

Pre orders will be asked for in advance by a separate form



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Festive Celebrations 2018

New Years Eve Celebrations – Monday 31st December – Fully Booked

New Years Day Late Lunch – Tuesday 1st January 2019

New Year's Day lunch is traditional style with your favourite roasts for all the family.

Bookings taken from 2.00pm – 4.00pm

Adults £45.00 – Children under 12 years £22.50



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New Year's Lunch

1st January 2019

To Begin

Cream of Pea & Ham Soup

Crème Fraîche

Paprika Spiced Beef Carpaccio

Marinated Fennel, Spiced Vinaigrette

Tiger King Prawns

Crispy Chorizo, Garlic & Lemon Dressing

Marinated Beetroot Salad

Toasted Sesame Seeds, Roquefort Cheese, Roast Garlic & Balsamic Dressing

To Follow

Roast Sirloin of Beef

Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Red Wine Jus

Duck Breast

Dauphinoise Potato, Roasted Root Vegetables, Orange Sauce

Grilled Fillet of Salmon

Crab Risotto, Anise & Lemon dressing

Stuffed Aubergine

Mediterranean Vegetables, Melted Cheddar

To Finish

Apple & Mixed Berry Crumble

Crème Anglaise

Chocolate Tart

Clotted Cream, Fruit Coulis

Strawberry & Passionfruit Cheesecake

Winter Fruits, Jersey Pouring Cream

Jersey Classic Herd Artisan Cheeses

Savoury Biscuits, Grapes, Celery, Pear Spiced Chutney

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Black & Gold Artisan Chocolate

£45.00 Per Person

Pre orders will be asked for in advance by a separate form



Terms and Conditions of Booking

2018

Reservation, Deposit and Payment

A Reservation is secured upon receipt of Credit Card details, Debit Card details, Cheque or Cash. The Cards will be charged with a non-refundable deposit, which will be a third of the Grand Total of pre booked Food and Beverages. In the absence of the deposit, the Hotel will release the date and make it available for other enquiries. The Hotel will endeavour to notify parties with a tentative reservation, that another party is interested in their date, but do not make any guarantees for holding this date if a deposit has not been paid to secure it.

The Hotel reserves the right to cancel and return a deposit if it can no longer guarantee, that hotel guests remain unaffected due to certain requirements made by the Client.

Final Payment

The final payment is to be made two weeks before the event. Should the Hotel not receive the payment in full on time, it reserves the right to cancel the event and process the cancellation charges.

Final Numbers

Final numbers of the guests attending the event and their food order have to be confirmed two weeks before the event. Additional guests attending on the day will be catered to the best ability of the Hotel, considering the food prepared and purchased for preordained numbers is finite, and charges will apply per additional guest concurrent with menu chosen for the event.

Service Charge is not included in the bill, but may be added on clients wish. This will be fairly shared among all of the staff.

Jersey Goods and Services Tax is included in all of the sales throughout the Hotel.

Accommodation and Parking

Accommodation that is not reserved in advance will depend on availability.

The Hotel will not be liable for any damages to guests vehicles parked in the hotel car park or property left inside the hotel. The Hotel is not liable for any losses incurred whilst attending an event at the Hotel, any theft or damage to clothes or property, or any items left behind.

Cancellation

The Client is free to cancel the event at any time. The following cancellation charges will apply.

Booking not confirmed (deposit not taken) – No charge

Booking confirmed (deposit taken) – Loss of the deposit

Less than two weeks to the event – Full payment

Amendments or Cancellation by Hotel:

The hotel reserves the right to cancel any bookings forthwith or offers the right to offer alternative facilities without any responsibility on its part in the event of:

- Any occurrence beyond the reasonable control of the hotel, which shall prevent it from performing its obligations in connection with the booking.
- If the booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
- If the client is in arrears of previous payments to the hotel.
- If the hotel becomes aware of any change in the clients financial situation.
- From time to time due to changes in the market forces, the hotel may have to make a slight increase on quoted prices. You will be made aware of any necessary changes prior to the function.

Operating times

The function room for the evening events can be accessed for decorating from 1pm on the day, unless agreed otherwise with the Hotel.

Function bars are open from the arrival of the attending guests and closed at 12.30am.

After the bar service is finished, the guests have 30 minutes to leave the Hotel premises. Residents attending the event will be asked, if they wish to continue to have more drinks, to move to the residents bar.

The decoration for the function room can be arranged by the Hotel or the Client. Damage caused to the Hotel property by the Clients decorating, will have to be paid for by the Client.

Entertainment

The entertainment for the event is only allowed to be arranged by the Hotel. The entertainment has to finish at 12.30am.

I understand the above Terms and Conditions and agree with them.

Signature

Print Name

Date