



La Place
Hotel & Country Cottages



Festive Celebrations 2017



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.



Festive Private Lunches at La Place



DECEMBER 2017

Host your own festive celebration lunch in the La Place Restaurant. A minimum of 30 guests is required up to a maximum of 90 guests.

Arrive, relax and unwind for welcome drinks in the Lounge bar followed by a sumptuous festive three 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

£28.00 per person



Festive Party Sleep Over

Stay overnight from £100.00 per room per night

Based on a double or single occupancy Classic bedroom.

Rate includes full traditional breakfast.

Supplement charges apply for bedroom upgrades.

Festive Lunch

MENU

Jersey Seafood Delicacies

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

Truffled Goat's Cheese

Forest Mushrooms, Rocket, Crispy Tortilla

Ham Hock Terrine

Cranberry Jelly, Celeriac, Pistachios, Sour Dough Toast

Spiced Butternut Squash Soup

Coconut Croutons

Sea Bass Fillet

Crispy Potato, Fennel, Blood Orange, Chive Butter Sauce

Traditional Roast Turkey

Festive Accompaniments

Roast Saddle of Lamb

Fondant Carrots, Spinach, Savoyard Potato, Roast Shallot Jus

Tempura Cauliflower Risotto

Pomegranate Seeds, Pinenuts, Scorched Feta

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

70% Dark Chocolate Truffle

Baileys Cream, Winter Berry Coulis

Minced Pie Tart

Brandy Ice Cream, Coconut Snow

£28.00 Per Person

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

Festive Party Nights at La Place

DECEMBER 2017

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 three 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

DJ

Licensed bar until 12.30am

£40.00 per person

Festive Party Sleep Over

Stay overnight from £100.00 per room per night

Based on a double or single occupancy Classic bedroom.

Rate includes full traditional breakfast.

Supplement charges apply for bedroom upgrades.

Festive Dinner

MENU

Jersey Seafood Delicacies

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

Truffled Goat's Cheese

Forest Mushrooms, Rocket, Crispy Tortilla

Ham Hock Terrine

Cranberry Jelly, Celeriac, Pistachios, Sour Dough Toast

Spiced Butternut Squash Soup

Coconut Croutons

Jersey Brill

Crispy Potato, Panko King Prawn, Guacamole, Remoulade Sauce

Traditional Roast Turkey

Festive Accompaniments

Steak Béarnaise

Fondant Carrots, Spinach, Savoyard Potato

Tempura Cauliflower Risotto

Pomegranate Seeds, Pinenuts, Scorched Feta

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

70% Dark Chocolate Truffle

Baileys Cream, Winter Berry Coulis

Mulled Wine Panna Cotta

Christmas Ginger Frosted Shortbread

Jersey Classic Herd Artisan Cheeses

Fruit Bread Thins, Crackers, Grapes and Celery Cress

£40.00 Per Person

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

Festive Afternoon Tea

DECEMBER 2017

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 decorations and roaring log fire.

Our Festive Afternoon Tea includes

Selection of teas and coffee

Selection of finger sandwiches

Roast turkey and cranberry, smoked salmon and dill,
home cooked gammon and 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 Tea available daily throughout December
served in the Bar or Lounge Bar from 2.30pm - 5.00pm.

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.



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 and 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	£140.00
Superior Room	£160.00
Deluxe Room	£180.00



2 Bedroom Cottage

Minimum length of Stay: 7 nights
£1,680.00 - £240.00 Night

3 Bedroom Cottage

Minimum length of Stay: 7 nights
£1,820.00 - £260.00 Night

4 Bedroom Cottage

Minimum length of Stay: 7 nights
£1,960.00 - £280.00 Night



Christmas Eve Dinner

SUNDAY 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

MONDAY 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

TUESDAY 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



Christmas Eve Dinner

MENU

Grilled Scallops Rockefeller

Spinach, Cayenne Butter Glaze

Red Mullet and Saffron Soup

Shaved Marinated Fennel

Paprika Smoked Beef Carpaccio

Pickled Mushroom, Rocket, Parmesan Shards, Wasabi Dressing

Watermelon and Scorched Feta

Black Olive Tapenade, Pistachio Nuts, Tortilla Crisps

Chancre crab, King Prawn Thermidor

Sea Greens, Fondant Potato, Spiced Haricot Beans

Garlic, Sea Salt Cured Lamb Rump

Creamed Leek Gratin, Sour Cherry Jus

Dry Aged Ribeye Steak

Sauté Cherry Tomato, Portobello Mushroom, Triple Cooked Chips, Béarnaise Butter

Chestnut Mushroom Carbonara

Parmesan Shards, Pine Nuts, Basil Leaves, Garlic Pistole

Classic Crepe Suzette

Vanilla Ice Cream, Zested Orange Brandy Syrup

Patron XO Tiramisu

Mascarpone, Savoiardi Biscuit Layers

Jersey Classic Herd Artisan Cheeses

Fruit Bread Thins, Crackers, Grapes and Celery Cress

Illy Coffee, Selection of Tea Infusions

Festive Petit Fours

£35.00 Per Person

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

Christmas Day Lunch

MENU

Lock Flynn Smoked Salmon Ballontine

Crab, Mango, Citrus Samphire

Foie Gras Terrine

Cranberry Chutney, Cinnamon Brioche, Sauternes

Goat's Cheese Strudel

Beetroot Carpaccio, Williams Pear Jelly, Pickled Walnuts

Porcini Mushroom Cappuccino

Thyme Roasted Chestnuts

Jersey Turbot

Fondant Potato, Langoustines, Leeks, Béarnaise Sauce

Traditional Free-Range Roast Turkey

Festive Accompaniments

Beef Fillet

Spiced carrots, Dauphinoise, Winter chard, Shiraz Jus

Roast Pumpkin Tortelloni

Sage Crisps, Spinach, Parmesan Biscuit, Shaved Truffle

Iced Blood Orange

Passion Fruit Sorbet Fizz

Christmas Pudding

Brandy Cream

Swiss Chocolate Variations

Mulled Wine Berries

Award Winning Jersey Artisan Cheese

Frosted Grapes, Celery, Crackers

Illy Coffee, Selection of Tea Infusions

Miniature Black Forest Stollen

£95.00 Per Person

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

Boxing Day Lunch

Tiger King Prawns

Coconut Caesar Salad, Sesame Seed Croutons

Crispy Confit Duck

Frisee Lettuce, Blood Orange Vinaigrette

Pressed Ham Hock Terrine

Pineapple Carpaccio, Celeriac Remoulade

Cauliflower Seared Scallop Bisque

Korma Coriander Spiced Almonds

Grilled Salmon Fillet and Salmon Croquette

Roast Asparagus Spears, Chive Butter Sauce

Roast Saddle of Lamb

Fondant Carrots, Spinach, Savoyard Potato, Roast Shallot Jus

Rack of Pork, Apple and Crackle

Swiss Red Cabbage, Spinach, Dauphinoise

Chestnut Mushroom Pithivier

Potato Gratin, Morell Mushroom Jus

Chocolate Paris-Brest

Salted Caramel Mousse, Sugar Frosting

Mascarpone Cherry Almond Slice

Chocolate Snow

Jersey Classic Herd Artisan Cheeses

Fruit Bread Thins, Crackers, Grapes and Celery Cress

Illy Coffee, Selection

of Tea Infusions

Miniature Mince Pie

£45.00 Per Person

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

Festive Celebrations 2017

**NEW YEAR'S EVE CELEBRATIONS
SUNDAY 31ST DECEMBER FULLY BOOKED**

New Year's Day Late Lunch: Monday 1st January 2018

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

Bookings taken from 2.00pm – 5.00pm

**Adults £45.00
Children under 12 years £22.50**





New Year's Day Lunch

MENU

Jersey Chancre Crab

Spiced Avocado, Mango, Coriander Cress

Hendricks Gin Cured Smoked Salmon

Cucumber Gel, Keta Pearls, Sourdough Toast

Parma Ham

Grilled Artichokes, Parmesan Shards, Roasted Pepper, Aged Balsamic

Roasted Butternut Squash Soup

Ginger Infused Pine Nuts

Imperial Sea Bass Fillet

Vegetable Noodles, Water Chestnut, Oyster Sauce, Ginger Glaze

Pork Tournedos 'Crackle and Apple'

Creamed Potato, Red Cabbage, Sesame Carrots

Slow Cooked Beef Feather Blade

Dauphinoise, Cauliflower Gratin, Fondant Carrots, Merlot Braised Shallots

Roasted Portobello Mushrooms

Basil Polenta Cake, Scorched Feta, Spinach Pistachio Gratin

La Place Dessert Trio

Almond Financier, Gateaux Opéra, Raspberry Choux Lollipop

Normandy Apple Tarte Tatin

Calvados Ice Cream

Jersey Classic Herd Artisan Cheeses

Fruit Bread Thins, Crackers, Grapes and Celery Cress

Illy Coffee, Selection of Tea Infusions

La Mare Estate Artisan Chocolate Tablet

£45.00 Per Person

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

Terms and Conditions of Booking 2017

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 _____



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