



# **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 Lunches at La Place

Host your own festive lunch celebration 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 sumptous festive 3 course lunch, served from 12.30pm – 2.00pm.

Due to our evening festive functions, the restaurant needs to be vacated by 5.00pm with all non-resident guests off-site by 5.30pm.

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

£40.00 per person

# **Festive Party Sleep Over**

Stay overnight from £120.00 per room per night based on a double or single occupancy Superior bedroom or £140.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.



La Place

Hotel & Country Cottages

# Festive Party 2023

# **Lunch Menu**

# To Begin

Cream of Leek & Potato Soup

Micro Herbs

#### Confit Duck Terrine

Orange & Onion Chutney, Brioche Bread

#### "La Place's" Chilled Fish Plate

Gambas, Prawns, Anchovy, Smoked Salmon, Peppered Mackerel, Pea Shoots, Lemon & Dill Mayonnaise

# Oven Baked Courgette, Chickpea Curry

Coriander & Garlic Dressing

# To Follow

#### Traditional Crown of Norfolk Roast Turkey

Festive Accompaniments

#### Pan Roast Rack of Lamb

Dauphinoise Potatoes, French Beans, Baby Carrots, Mint & Rosemary Jus

# Grilled Sea Bass Fillet

Sauteed Potatoes, Green Beans, Spinach, Prawn & Dill Cream Sauce

## Stuffed Savoy Cabbage

Toasted Hazelnut Dust, Vegetable Rice, Dates, Butternut compote, Rich Tomato Sauce

# To Finish

## Festive Plum Pudding

Brandied Cherries, Vanilla Sauce

#### Mango & Passion Fruit Crème Brulée

Amaretto Biscuit

# Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

# Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

# £40.00 Per Person



# 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 sumptous festive 3 course dinner in our La Place Restaurant.

Our Festive Party Night package includes:

- Room hire and decoration
- A welcome glass of pink sparkling wine
- Three course festive choice menu (pre-orders per person required)
- Party novelties, hats and crackers
- House DJ
- Music & Licensed Bar until 12.00am

£55.00 per person.

# **Festive Party Sleep Over**

Stay overnight from £120.00 per room per night based on a double or single occupancy Superior bedroom or £140.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.



# La Place Hotel & Country Cottages

# Festive Party 2023

# **Dinner Menu**

# To Begin

Cream of Leek & Potato Soup
Micro Herbs

#### **Confit Duck Terrine**

Orange & Onion Chutney, Brioche Bread

#### ""La Place's" Chilled Fish Plate

Gambas, Prawns, Anchovy, Smoked Salmon, Peppered Mackerel, Pea Shoots, Lemon & Dill Mayonnaise

# Oven Baked Courgette, Chickpea Curry

Coriander & Garlic Dressing

# To Follow

# Traditional Crown of Norfolk Roast Turkey

Festive Accompaniments

# Chargrilled 10oz Irish Sirloin Steak

Triple Cooked Chunky Chips, Confit Vine Tomatoes, Grilled Portobello Mushrooms, Peppercorn Sauce

### Grilled Sea Bass Fillet

Sauteed Potatoes, Green Beans, Spinach, Prawn & Dill Cream Sauce

# Pan Roasted Herb Polenta

Sauteed Mushrooms, Cherry Tomato, Courgettes, Thyme, Garlic, Spinach, Balsamic Reduction

# To Finish

# **Festive Plum Pudding**

Brandied Cherries, Vanilla Sauce

### Mango & Passion Fruit Crème Brulée

Amaretto Biscuit

# Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

# Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

## £55.00 Per Person



# **Festive Afternoon Tea**



# <u>Treat yourself to a Festive Afternoon Tea at La Place</u>

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 Aftermoon Tea includes:

- Selection of teas and Illy filter coffee
- **Savoury Tart -** Brie & Cranberry
- **Selection of finger sandwiches** Roast turkey & chestnut stuffing, smoked salmon & dill, home cooked gammon & grain mustard, free range egg & mayonnaise
- **Fresh baked scones –** Fruit scones, Jersey clotted cream, strawberry preserve
- **Desserts -** Chocolate yule log, fruit tartlette, mince pie, lemon posset
- **Pink Fizz** A glass of pink bubbles

£35.00 per person 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 (all bookings are subject to availability)





# 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 & New Year Holiday period, La Place Hotel & Country Cottages offers our guests the perfect break to be pampered and cosseted by roaring log fires, delicous food and sumptuous bedrooms.

We offer accommoadtion 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.

# December – Daily Bedroom Rates

Daily hotel bedroom rates include full traditional breakfast each morning.

Classic Room £161.00

Superior Room £183.00

Deluxe Room £205.00

# <u>Christmas & New Year – Daily Cottage Rates 16th December – 2nd January</u>

2 Bedroom Terrace Mews - Minimum length of Stay 5 nights - £255.00 Night

2 Bedroom Self Catering Cottage - Minimum length of Stay 5 nights - £284.00 Night

3 Bedroom Self Catering Cottage - Minimum length of Stay 5 nights - £305.00 Night

4 Bedroom Self Catering Cottage - Minimum length of Stay 5 nights - £337.00 Night



# <u>Christmas Eve Dinner – Sunday 24<sup>th</sup> December</u>

Candlelight Dinner served in La Place Restaurant.

Bookings available from 6.30pm – 8.30pm

Adult/Children £50.00 - Children's Menu £25.00

# Christmas Day Lunch - Monday 25th December

A day to share with family and friends. Arrive and enjoy an aperitif in our lounge or bar followed by a fabulous traditional Christmas Day six course lunch. with all the festive table trimmings.

Bookings available from 12.30pm – 3.30pm

Adult/Children £110.00 - Children's Menu £55.00

# 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 available from 1.00pm – 3.00pm

Adult/Children £60.00 - Children's Menu £30.00



La Place
Hotel & Country Cottages

# Christmas Eve Dinner

24th December 2023

# To Begin

Parsnip & Truffle Oil Soup
Micro Herbs

#### Fillet of Beef Carpaccio

Parmesan Shavings, Rocket, Garlic Oil

#### **Hand Dived Jersey Scallops**

Crispy Pancetta, Garlic & Lemon Butter

## **Quinoa & Spring Onion Cakes**

Red Onion, Chilli Salsa, Fresh Herbs, Crisp Leaves, Light Chilli Dressing

# To Follow

## Chargrilled 10oz Ribeye of Irish Beef

Triple Cooked Chunky Chips, Watercress, Confit Tomatoes, Flat Cap Mushroom, Béarnaise Sauce

## Grilled Fillet of Salmon & King Prawns

Asparagus Risotto, Sea Herbs

# Roast Rump of Lamb

Dauphinoise Potatoes, Broccoli, Ratatouille Artichoke Puree, Mint & Rosemary Jus

#### **Roasted Beef Tomato**

Braised Lentils, Celery, Carrot, Courgette, Saffron & Spinach Sauce

# To Finish

## Lemon Tart

Braised Forest Fruits, Chocolate Shards, Vanilla Cream

#### **Chocolate Fondant**

Poached Fruits, Orange & Grand Marnier Crème Fraiche

#### Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

#### Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

# The End

Illy Filter Coffee, Selection of Tea Infusions

Chocolate Truffle

# £50.00 Per Person



# **Christmas Day Lunch**

# 25th December 2023

# To Begin

La Place Seafood Plate

Quenelle of Jersey Crab, Smoked Salmon, Gamba, Peppered Mackerel, Prawns, Caper Berries, Lemon Saffron Mayonnaise

Foie Gras De Canard

Toasted Garlic Brioche, Sauternes Wine

Heritage Beetroot & Fig Tartlet

Smoked Tofu, Rocket, Balsamic Dressing

# To Follow

Asparagus Soup Asparagus Tips

# To Cleanse

Champagne & Lemon Sorbet

# **Main Event**

Traditional Roast Crown of Norfolk Turkey

Festive Accompaniments

Irish Fillet of Beef Wellington

Dauphinoise Potato, Roast Asparagus, Baby Carrots, Truffle Port Reduction

Duo of Fish, Fillets of Salmon & Black Bream

Buttered New Potatoes, Baby Carrots, French Beans, Caviar Cream

Wild Mushroom & Spinach Wellington

Sauteed Potatoes, Honey Roasted Parsnips, Pesto Dressing

# To Finish

**Festive Plum Pudding** 

Poached Wild Fruits, Brandy Custard

Trio of Desserts

Lemon Posset, Chocolate Tart, Baileys & Strawberry Cheesecake

Trio of Jersey Dairy Ice Creams

Chocolate Straws, Wafer, Fruit Coulis

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

Chocolate Truffle

£110.00 Per Person



Hatel & Country Cottages

# Boxing Day Lunch 26<sup>th</sup> December 2023

# To Begin

Potato & Watercress Soup Crème Fraiche

# Seared King Prawns

Chorizo, Garlic Butter

# Chicken Liver & Foie Gras Terrine

Brioche Fingers, Red Onion Marmalade

#### Portobello Mushroom

Stuffed with Spinach, Courgettes& Red Pepper

# To Follow

## Oven Roasted Sirloin of Irish Beef

Duck Fat Roasted Potatoes, Yorkshire Pudding, Herb Roasted Root Vegetables, Red Wine Jus

#### Roasted Rump of Welsh Lamb

Minted Mashed Potato, Baby Carrots, Green Beans, Rosemary & Redcurrant Sauce

#### Roasted Cornfed Chicken Breast

Potato Gratin, Seasonal Vegetables, Asparagus, Pancetta & Chicken Stock Sauce

#### Sea Bass Fillet

Minted new Potatoes, Creamed Leek & Asparagus, Prawn Velouté

#### Wild Mushroom Risotto

Asparagus Tips

# To Finish

# **Burnt Orange Tart**

Caramelised Clementines, Vanilla Cream, Dark Chocolate Dust

#### Vanilla & Chocolate Panacotta

Toasted Walnut Topping, Sable Biscuit

#### Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

#### Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

# The End

Illy Filter Coffee, Selection of Tea Infusions

Chocolate Truffle

# £60.00 Per Person





# New Year's Eve Celebrations - Sunday 31st December

Join us for a night to celebrate the New Year.

We will welcome you with a sparkling cocktail and a selection of delicous canapes followed by a sumptuous four course meal. Dance your way through to midnight and welcome in 2024 with our House DJ. A high energy party, with all your favourite hits until 1am.

Spend the night at the hotel and enjoy the full La Place New Year's experience from just £165.00 per person, Classic room. Check into your bedroom and prepare for your big night with a complimentary glass of pink fizz. Enjoy the party and then we will welcome you for breakfast the following moring, perhaps with a Bloody Mary.....

Available on 31st December 2023 only

Bookings available for New Years Eve Dinner from 6.30pm – 8.30pm

Adults £85.00



# New Year's Eve Dinner 31st December 2023

# To Begin

Avocado, Prawns & Gambas Cocktail Sauce

#### **Chicken Liver Parfait**

Toasted Brioche, Orange & Grand Mariner Jam, Pea Shoots, Dijon Vinaigrette

## Caramelised Feta Cheese

Mango, Charentais Melon, Port & Pear Reduction

# To Cleanse

Gin & Tonic, Lemon Sorbet

# **Main Event**

## Angus Beef Sirloin 10oz Steak

Triple Cooked Chunky Chips, Baked Portobello & Stilton Mushroom, Confit Heritage Tomatoes, Jersey Watercress, Cognac & Pink Peppercorn Jus

# Seabass Fillet

Parsley Potatoes, Grilled Asparagus, Baby Carrots, Caviar & Butter Sauce

# Wild Mushroom & Asparagus Risotto

Crispy Porcini Mushroom, Parmesan Shavings

# To Finish

#### La Place Trio of Desserts

Chocolate Tart, Mango & Passion Fruit Slice, Strawberry Cheesecake

## Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

#### Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

# The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

# £85.00 Per Person





# New Year's Day Lunch - Monday 1st January 2024

Adults/Children £60.00 - Childrens menu £30.00



# **New Year's Day Lunch**

# 1st January 2024

# To Begin

Roast Plum Tomato & Basil Soup

Brioche Croutons, Herb Garnish, Basil Oil

**Ham Hock Terrine** 

Crisp Pancetta, Garlic Crouton, Sage & Apple Puree, Coriander Oil

**Smoked Salmon Plate** 

Caper Berries & Lemon

Goats Cheese & Wild Mushroom Tart

Rocket & Red Onion Garnish

# To Follow

Roast Sirloin of Irish Beef

Duck Fat Roasted Potatoes, Yorkshire Pudding, Roasted Root Vegetables, Pan Roast Gravy

Slow Roasted Pork Shoulder

Duck Fat Roasted Potatoes, Sage, Asparagus, Green beans, Thyme Cream Sauce

Oven Roasted Gressingham Duck Breast

Dauphinoise Potatoes, Green Beans, Ratatouille, Orange & Grand Marnier Sauce

Pan Seared Fillet of Sea Bass

Buttered New Potatoes, Baby Carrots, Celery, Sea Herb Reduction

Roasted Pumpkin, Pea & Spinach Risotto

Toasted Hazelnuts, Garlic Croutons, Rocket & Watercress Garnish

# To Finish

**Traditional Apple Crumble** 

Crème Anglaise

Raspberry & White Chocolate Cheesecake

Toasted Hazelnut Crust, Dark Chocolate Shards

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

# The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

£60.00 Per Person



#### 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 guest's 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.

Parking is very limited and cannot be guaranteed, taxis, busses or car sharing is recommended.

#### 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 12.00am.

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 12.00am

# Food Allergies & Intolerance

Please inform your server of any allegies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot gaurentee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.