



La Place

Hotel & Country Cottages

Festive Celebrations 2019



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 2019

2019 December 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 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 Party

Lunch Menu

To Begin

Portobello & Crispy Porcini Mushroom Soup

Black Truffle & Mustard Seed Croutons, Pea Shoots

Rustic Pork Terrine

Liberation Ale & Apple Chutney, Roasted Cherry Tomatoes, Smoked Pancetta Dust, Crisp Crouton, Dijon Mustard Vinaigrette

“La Place’s” Chilled Fish Plate

Jersey Crab, Prawns, Anchovy, Gambas, Smoked Salmon, Chilli, Spring Onions, Radish, Dill & Tarragon Mayonnaise

Stilton & Shallot Tart

Herb Crust, Spring Onion Emulsion, Crisp Salad Leaves

To Follow

Traditional Roast Crown of Norfolk Turkey

Festive Accompaniments

Oven Roasted Rack of Lamb

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

Poached Salmon Fillet

Roasted Pumpkin & Dill Puree, Grilled Asparagus, Light Spring Onion & Fennel Velouté

Rich Baked Mediterranean Vegetable Gnocchi

Roasted Italian Vine Tomato Sauce

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

£29.00 Per Person

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



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Festive Celebrations 2019

2019 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 pink 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.



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Festive Party

Dinner Menu

To Begin

Portobello & Crispy Porcini Mushroom Soup

Black Truffle & Mustard Seed Croutons, Pea Shoots

Rustic Pork Terrine

Liberation Ale & Apple Chutney, Roasted Cherry Tomatoes, Smoked Pancetta Dust, Crisp Crouton, Dijon Mustard Vinaigrette

“La Place’s” Chilled Fish Plate

Jersey Crab, Prawns, Anchovy, Gambas, Smoked Salmon, Chilli, Spring Onions, Radish, Dill & Tarragon Mayonnaise

Stilton & Shallot Tart

Herb Crust, Spring Onion Emulsion, Crisp Salad Leaves

To Follow

Traditional Roast Crown of Norfolk Turkey

Festive Accompaniments

Char-Grilled 8oz Irish Ribeye Steak

Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Roasted Cherry Tomatoes, Jersey Watercress, Pink & Green Peppercorn Sauce

Grilled Fillet of Sea Bass

Jersey Crab & Pea Risotto, Crisp Herbs, Light Herb Velouté, Tomato Concasse

4 Cheese Ravioli

Roasted Pepper Tapenade, Parmesan Crisps, Rocket & Jersey Watercress Salad

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

White & Dark Chocolate Mousse

Champagne Jelly

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

£42.00 Per Person

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Festive Afternoon Tea December 2019



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 & 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 £16.50 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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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 2019

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 & 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 Self Catering Cottage – Minimum length of Stay – 5 nights - £240.00 Night

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

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



La Place

Hotel & Country Cottages

Festive Celebrations 2019

Christmas Eve Dinner – Tuesday 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 – Wednesday 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. 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 – Thursday 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 2019

To Begin

Roasted Coconut & Butternut Squash Soup

Lightly Spiced Almonds

Lemon & Thyme Marinated Beef Carpaccio

Pickled Wild Mushrooms, Black Truffle Mayonnaise, Jersey Watercress, Parmesan

Pan Roasted Jersey Scallops

Crisp Pancetta, Shallot & Celery Velouté, Tomato & Chive Salsa, Micro Sea Herbs

Grilled Asparagus

Artichoke Puree, Poached Organic Egg, Parmesan Crisps

To Follow

Chargrilled Aberdeen Angus Sirloin Steak

Triple Cooked Chunky Chips, Confit Vine Tomatoes, Thyme Scented Portobello Mushroom, Pink Peppercorn Sauce

Seared Fillet of Brill

Clams, Boulangère Potatoes, Roasted Lobster Bisque, Samphire, Sea Herbs

Pan Roasted Corn-fed Chicken Breast

Sautéed Potatoes, Charred Baby Gem, Green Beans, Thyme & Garlic Jus

Roasted Shallot, Ricotta & Sage Butter Gnocchi

Confit Tomatoes, Toasted Pine Nuts, Fresh Herbs

To Finish

Chocolate Fondant

Chocolate Snow, Jersey Clotted Cream

Mandarin & White Chocolate Crème Brulee

Amaretti 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

La Mare Estate Black & Gold Artisan Chocolate

£35.00 Per Person

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



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Christmas Day Lunch

25th December 2019

To Begin

Seafood Plate

Jersey Crab, Smoked Salmon, Gambas, Caper Berries, Radish, Lemon Mayonnaise, Horseradish Cream

Pheasant & Wild Mushroom Parfait

Clementine Vinaigrette, Brioche Croutons, Mixed Leaves

Roasted Artichoke & Caramelised Onion Tart

Confit Vine Tomatoes, Radicchio, Pea Shoots

To Follow

Asparagus Cappuccino

Roast Asparagus Tips

To Cleanse

Champagne & Passionfruit Sorbet

Main Event

Traditional Roast Crown of Norfolk Turkey

Festive Accompaniments

Irish Fillet of Beef Wellington

Wild Mushroom Duxelle, Potato & Black Bomber Cheese Gratin, Roast Asparagus, Buttered Carrots, Truffle & Port Reduction

Pan Fried Turbot

Poached King Prawns, Green Beans, Spinach, Spring Onion Velouté

Chestnut Mushroom & Celery Ragù

Sautéed Potatoes, Basil, Thyme, Roasted Garlic, Watercress, Rich Tomato Sauce

To Finish

Festive Plum Pudding

Bavarian Vanilla Custard, Brandied Cherries

Trio of Desserts

Chocolate Tart, Mango & Passionfruit Slice, Strawberry Cheesecake

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

La Mare Estate Black & Gold Artisan Chocolate

£95.00 Per Person

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Boxing Day Lunch

26th December 2019

To Begin

Parsnip & Sweet Potato Soup

Lightly Spiced Chestnut Crouton

Jersey Scallop Rockefeller

Prawns, Chiffonade of Spinach, Shallots, Lime Zest, Crisp Leaf Garnish

Slow Cooked Confit Duck Leg

Roasted Garlic & Green Lentil Puree, Carrot & Courgette, Orange Glaze

Black Truffle Marinated Goats Cheese

Black Olives, Heritage Tomatoes, Dijon Mustard Vinaigrette

To Follow

Roasted Irish Sirloin of Beef

Yorkshire Pudding, Duck Fat Roasted Potatoes, Seasonal Vegetables, Thyme & Port Jus

Roasted Loin of Pork

Duck Fat Roasted Potatoes, Seasonal Vegetables, Rosemary & Garlic Sauce

Oven Roasted Shoulder of Saltmarsh Lamb

Celeriac & Potato Dauphinoise, Carrot Puree, Roasted Tender Stem Broccoli, Madeira Sauce

Pan Roasted Monkfish Tail

Saffron & Thyme Scented Jersey Royals, Pea, Pancetta, Carrot, Celery & Roasted Shellfish Bisque

Wild Mushroom, Shallot, Swede & Carrot Wellington

Roasted Potatoes, Plum Tomato & Basil Sauce

To Finish

Pear & Almond Tart

Winter Berry Compote, Clotted Cream

70% Dark Chocolate Truffle

Baileys Cream, Winter Berry Coulis

Lemon & Limoncello Posset

Homemade Biscuit

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate Black & Gold Artisan Chocolate

£45.00 Per Person

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Festive Celebrations 2019



New Year's Eve Celebrations – Tuesday 31st December

Join us for a party night to celebrate the New Year in style at our gala dinner & disco.

We will welcome you with a sparkling cocktail and a selection of delicious canapes followed by a sumptuous five course meal. The Jersey Pipe Band will visit during the evening, bringing a traditional Scottish flavour to the special evening. Dance your way through to midnight and welcome in 2020 with our house DJ performing all your favourite hits and more until 1am.

Spend the night at the hotel and enjoy the full La Place New Year's experience from just £130.00 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 morning, perhaps with a Bloody Mary.....

Available on 31st December 2019 only

Bookings available for New Years Eve Dinner from 7.00pm – 9.00pm

Adults £75.00

Children under 12 years £32.50



La Place

Hotel & Country Cottages

New Year's Eve Dinner

31st December 2019

To Begin

La Place's Seafood Medley

Pickled Scallop, Chilled King Prawn, Gambas, Anchovy, Smoked Salmon, Lemon & Tarragon Mayonnaise, Pickled Radish, Mini Gerkins, Capser Berries, Salsa Verde, Warm Soda Bread & Jersey Butter

Chefs Chicken Liver, Wild Boar & Cognac Parfait

Crisp Prosciutto, Roast Cherry Vine Tomatoes, Sultana Chutney, Dijon & Organic Jersey Egg Yolk Vinaigrette, Sourdough Crostini

To Follow

Porcini Cappuccino

Truffle Oil

To Cleanse

Mojito Sorbet

Main Event

Irish 10oz Beef Fillet Rossini

Roasted Garlic Potatoes, Cauliflower & Broccoli Gratin, Black Truffle & Thyme Jus

Baked Cod Fillet

Boulangère Potatoes, Poached Langoustines, Green Beans, Grilled Asparagus, Clam Bisque

Roasted Vegetable Thai Red Curry

(Coconut, Spring Onion, Pepper, Green Beans, Courgette, Aubergine)

Spring Onion & Pea Scented Rice, Caramelised Garlic Crisps, Peppered Crackers, Coriander Shoots,

To Finish

Mango & Pear Creme Brulee

Chilled Macerated Cherries, Chocolate Shavings, Cherry Syrup

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

La Mare Estate Black & Gold Artisan Chocolate

£75.00 Per Person

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



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New Year's Day Late Lunch – Wednesday 1st January 2020

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

Bookings taken from 1.00pm – 4.00pm

Adults £45.00 – Children under 12 years £22.50





La Place
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New Year's Day Lunch

1st January 2020

To Begin

Roasted Tomato & Bean Soup
Truffle Croutons, Basil Oil, Roasted Nuts

Slow Cooked Pheasant & Chanterelle Mushroom Pate
Crisp Toast, Poached Apricot & Shallot Compote, Spring Onion Vinaigrette

Sautéed King Prawns
Carrot & Ginger Puree, Crisp Pancetta, Micro Herbs

Heritage Beetroot & Buffalo Mozzarella
Toasted Sesame Seeds, Dijon Mustard Vinaigrette, Crisp Salad

To Follow

Roast Sirloin of Irish Beef
Duck Fat Roasted Potatoes, Yorkshire Pudding, Carrot, Swede, Brussel Sprouts with Pancetta, Jan Roasted Jus

Roasted Loin of Pork
Duck Fat Roasted Potatoes, Herb scented Seasonal Vegetables, Rosemary & Garlic Sauce

Oven Roasted Gressingham Duck Breast
Potato & Cheddar Gratin, Braised Baby Leeks, Celeriac, Cassis Sauce

Grilled Fillet of Sea Bass
Jersey Royal & Spring Onion Cake, Spinach, Dill & Tarragon Butter Sauce, Crispy Sea Herbs

Lightly Spiced Ragu of Root Vegetables
Braised Rice, Green Herb & Roasted Onion Dip, Toasted Black Onion Naan Bread

To Finish

Apple & Mixed Berry Crumble
Crème Anglaise

Chocolate Tart
Clotted Cream, Fruit Coulis

Strawberry & Passionfruit Cheesecake
Winter Fruits, Jersey Pouring Cream

Selection of British & Continental Cheeses
Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

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

£45.00 Per Person

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



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Terms and Conditions of Booking

2019

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.



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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.