



La Place

Hotel & Country Cottages

Festive Celebrations 2020



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 2020

2020 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 subject to COVID restrictions.

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 or £110.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.



La Place

Hotel & Country Cottages

Festive Party 2020

Lunch Menu

To Begin

Cream of Celeriac Soup

Parmesan, Micro Herbs, White Truffle Croutons, Tarragon Oil

Chicken Liver & Foie Gras Pate

Crisp Prosciutto, Tomato, Cucumber, Amaranth, Olive Salsa, Brioche Fingers, Coriander Oil

Jersey Crab & Crayfish Cake

Salted Cucumber, Anchovy & crisp Leaf Salad, Saffron Mayonnaise

Brie & Fig Tart

Rocket, Parmesan, Tomato & Red Onion Salad, Balsamic Reduction

To Follow

Traditional Crown of Norfolk Roast Turkey

Festive Accompaniments

Roasted Rump of Welsh lamb

Crushed Jersey Royals, Braised Leeks, Glazed Baby Carrots, Thyme & Roasted Garlic Jus

Grilled Cod Fillet

Fondant Potato, Ratatouille, Green Beans, Prawn Velouté

Oven Baked Aubergine

New potatoes, Lightly Curried Vegetables, Spinach, Micro Herbs, Saffron Cream

To Finish

Festive Plum Pudding

Brandied Cherries, Vanilla Sauce

Dark Chocolate & Cherry Parfait

Chocolate Dust, Grand Marnier & Orange Zest Chantilly

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 2020

2020 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. Subject to COVID restrictions.

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 or £110.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.



La Place

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Festive Party 2020

Dinner Menu

To Begin

Cream of Celeriac Soup

Parmesan, Micro Herbs, White Truffle Croutons, Tarragon Oil

Chicken Liver & Foie Gras Pate

Crisp Prosciutto, Tomato, Cucumber, Amaranth, Olive Salsa, Brioche Fingers, Coriander Oil

"La Place's" Chilled Fish Plate

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

Brie & Fig Tart

Rocket, Parmesan, Tomato & Red Onion Salad, Balsamic Reduction

To Follow

Traditional Crown of Norfolk Roast Turkey

Festive Accompaniments

Char-Grilled Sirloin of Irish Steak

Triple Cooked Chunky Chips, Black Bomber stuffed Portobello Mushroom, Glazed Vine Tomatoes, Bearnaise Sauce

Pan Fried Fillet of Bream

Sautéed Jersey Royals, Broad Beans, Spring Onions, Black Olives, Watercress, Chilli & Tarragon Herb Oil

Oven Baked Aubergine

New Potatoes, Lightly Curried Vegetables, Spinach, Micro Herbs, Saffron Cream

To Finish

Festive Plum Pudding

Brandied Cherries, Vanilla Sauce

Dark Chocolate & Cherry Parfait

Chocolate Dust, Grand Marnier & Orange Zest Chantilly

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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La Place

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Festive Afternoon Tea December 2020



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 £17.00 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 2020



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 2020

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 & New Year – Daily Bedroom Rates

Daily hotel bedroom rates include full traditional breakfast each morning.

Classic Room £145.00

Superior Room £165.00

Deluxe Room £185.00

Stay Christmas & New Year – Daily Cottage Rates 19th December – 2nd January

2 Bedroom Self Catering Cottage – Minimum length of Stay – 5 nights - £255.00 Night

3 Bedroom Self Catering Cottage – Minimum length of Stay – 5 nights - £275.00 Night

4 Bedroom Self Catering Cottage – Minimum length of Stay – 5 nights - £295.00 Night



La Place

Hotel & Country Cottages

Festive Celebrations 2020

Christmas Eve Dinner – Thursday 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 – Friday 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 – Saturday 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



La Place
Hotel & Country Cottages
Christmas Eve Dinner
24th December 2020

To Begin

Watercress, Poached Egg, Avruga Caviar & Cream Fraiche Soup
Pea Shoots, White Truffle Crouton

Venison & Truffle Carpaccio
Parsnip Crisps, Red Amaranth, Micro Sorel, Charred Cucumber & Melon Salsa, Balsamic Reduction

Hand Dived Jersey Scallops
Spring Onion, Radish, Crispy Shallots, Coral Dust, Micro Fennel, Roasted Garlic Puree

Confit Vine Cherry Tomatoes, Artichoke, Pickled Mushrooms
Toasted Almonds, Basil Crisps, Red Pepper Dressing

To Follow

Chargrilled Aberdeen Angus Sirloin Steak
Triple Cooked Chunky Chips, Watercress, Slow Roasted Vine Tomatoes, Stilton Portobello Mushroom, Port & Peppercorn Reduction

Herb Crusted, Grilled Fillet of Cod
Potato & Crab Croquette, Spring Onion Salsa, Langoustine & Crab Bisque

Pancetta wrapped Fillet of Pork
Sautee of New Potatoes, Braised Shallots, Roasted Cauliflower, Green Beans, Toasted Sesame Seeds, Cream & Pepper Sauce

Grilled Herb Polenta
Slow Roasted Shallots, Onion, Porcini Mushrooms, Grated Taleggio Cheese, Radicchio & Cucumber Salad

To Finish

Mango & Passionfruit Bavaois
Braised Forest Fruits, Chocolate Shards, Vanilla Cream

Warm Chocolate Fondant
Port Poached Wild Cherries, 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
La Mare Estate Black & Gold Artisan Chocolate

£35.00 Per Person

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



La Place
Hotel & Country Cottages
Christmas Day Lunch
25th December 2020

To Begin

La Place Seafood Plate

Quenelle of Jersey Crab, Smoked Salmon, French Crevettes, Peppered Mackerel, Prawns, Garlic Crostini, Caper Berries, Lemon Saffron Mayonnaise

Chicken Liver, Wild Boar, Foie Gras & Port Parfait

Orange Vinaigrette, Garlic Brioche Toast, Red Onion Marmalade, Green Leaves

Pan Seared Artichoke Hearts

Smoked Tofu, Toasted Pine Nuts, Micro Sorel, Tomato & Spinach Salad, Basil Oil

To Follow

Asparagus Cappuccino

Pancetta Dust

To Cleanse

Lemon & Champagne 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

Crab & Herb Crusted, Pan Seared Wild Seabass

Braised New Potatoes, Ratatouille, Prawn Velouté

Wild Mushroom, Asparagus & Confit Vine Tomato Filo Parcel

Sauté of Spinach, Roasted Tomato Sauce, Roasted Hazelnut Dust

To Finish

Festive Plum Pudding

Poached Wild Fruits, Brandy Custard

Trio of Desserts

Chocolate Tart, Mango & Passionfruit Slice, 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

La Mare Estate Black & Gold Artisan Chocolate

£95.00 Per Person

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La Place

Hotel & Country Cottages

Boxing Day Lunch

26th December 2020

To Begin

Roasted Butternut & Carrot Soup

Piston, Toasted Almond & Onion Seed Crouton

Pan Roasted Scallops

Sautee of Baby Gem & Crispy Prosciutto, Parmesan Crack, Champagne & Porcini Sabayon

Confit Duck Pressed Terrine

Spring Onion Cake, Orange Crostini, Balsamic Dressing

Carpaccio of Beetroots

Truffle infused Goats Cheese Mousse, Heritage Tomato Gel, Picked Leaves, Black Onion Seed Brioche Fingers

To Follow

Oven Roasted Sirloin of Irish Beef

Duck Fat Roasted Potatoes, Yorkshire Pudding, Herb Roasted Vegetables, Thyme, Garlic & Dijon Mustard Sauce

Roasted Pork Loin wrapped in Prosciutto

Rosemary Mashed Potatoes, Green Beans, Carrots, Crème Fraîche, Apple & Pan Roast Jus

Sun Blushed Tomato & Herb Crusted Salmon

Jersey Royal, Crab & Spring Onion Cake, Asparagus, Baby Carrots, Crispy Leeks, Prawn Velouté

Slow Cooked Shoulder of Welsh Lamb

Potato & Rosemary Puree, Sauté of Green Beans, Celeriac, Glazed Baby Carrots, Rich Veal Reduction

Asparagus, Heritage Tomato & Spinach Stuffed Pancake

Warm Salad of Jersey Royals, Spring Onion & Wild Mushrooms, Roasted Garlic Velouté

To Finish

Classic Lemon Tart

Caramelised Peaches, Vanilla Cream, Dark Chocolate Dust, Crystallised Lemon Dust

Raspberry Panacotta

Toasted Walnut Topping, Braised Fruits, 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

La Mare Estate Black & Gold Artisan Chocolate

£45.00 Per Person

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



Festive Celebrations 2020



New Year's Eve Celebrations – Thursday 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 2021 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 2020 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 2020

To Begin

Langoustine & King Prawn Cocktail

Atlantic Prawn, Heritage Tomato, Salted Cucumber, Baby Gem, Caper Berries, Radish, Toasted Almonds, Brown Bread & Jersey Butter, Cognac infused Marie Rose Sauce,

Confit Duck & Foie Gras Bon Bon

Pickled Tomato & Red Pepper Puree, Roasted Merlot Shallots, Crisp Pancetta, Brandy Vinaigrette

To Follow

Cucumber Velouté

Fine Diced Asparagus

To Cleanse

Gin & Tonic, Lemon Sorbet

Main Event

10oz Irish Beef Fillet

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

Crab & Herb Crusted Grilled Turbot

Grilled Asparagus, Rocket, Watercress, Tomato Concasse, Arruga Caviar & Butter Sauce

Wild Mushroom & Asparagus Fricassee

Herb Infused Polenta, Crispy Porcini Mushroom, Parmesan Crack, Toasted Pine Nuts, Red Amaranth, Micro Fennel, Lemon & Egg Yolk Vinaigrette

To Finish

Mango & Pink Lady Apple Crème Brulee

Amaretto Biscuit, Cherry Port

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



New Year's Day Late Lunch – Friday 1st January 2021

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

Hotel & Country Cottages
New Year's Day Lunch

1st January 2021

To Begin

Carrot, Ginger & Honey Soup
Crème Fraîche & Thyme

Chicken Liver & Foie Gras Parfait
Select Fine Leaves, Tomato, Spring Onion & Green Olive Salsa, Roasted Onion Vinaigrette

Sautee of Jersey Scallops
Crisp Prosciutto, Spring Onion, Red Chilli, Salted Cucumber, Tomato Concasse, Endive, Radicchio, Lemon Zest Oil

Carpaccio of Heritage Tomato & Golden Beetroot
Light Goats Cheese Mousse, Micro Herb Garnish, Toasted Walnuts, Spring Onion Emulsion

To Follow

Roasted Rib of Beef
Duck Fat Roasted Potatoes, Yorkshire Pudding, Sprouts & Crispy Pancetta, Root Vegetables, Dijon Mustard Jus

Slow Roasted Lamb Shank
Thyme Mashed Potatoes, Glazed Baby Carrots & Parsnips, Roasted Garlic & Rosemary Gravy

Pan Cooked Gressingham Duck Breast
Roasted Onion & Potato Gratin, Baby Leeks, Carrots, Port Reduction

Herb Crusted Grilled Fillet of Sea Bass
Jersey Royal & Crab Cake, Peas, Leeks, Spinach, Crisp Herbs, Fish Stock, Butter & Arruga Caviar Sauce,

Roasted Beef Tomato, Red Pepper & Basil Mousse
Basil Crisps, Roasted Garlic Oil, Red Onion & Spinach Salad

To Finish

Rhubarb & Apple Crumble
Whisky infused Custard, Fresh Fruit Garnish

Lemon Cheesecake
Toasted Hazelnut Crust, Vanilla Syrup, 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
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

2020

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.