



# *La Place*

## *Hotel & Country Cottages*

### **Festive Celebrations 2021**



### **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 2021**

#### **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 5.00pm 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

£32.00 per person.

#### **Festive Party Sleep Over**

Stay overnight from £100.00 per room per night based on a double or single occupancy Superior bedroom or £120.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.



# *La Place*

*Hotel & Country Cottages*

## ***Festive Party 2021***

### ***Lunch Menu***

#### ***To Begin***

***Roast Courgette, Garlic & Thyme Soup***

*Crispy Leeks*

***Chicken Liver & Foie Gras Pate***

*Crisp Prosciutto, Toasted Brioche, Tomato, Cucumber & Olive Salsa, Coriander Oil*

***“La Place’s” Chilled Fish Plate***

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

***Brie, Wild Mushroom, Cherry Tomato & Fig Tart***

*Rocket, 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 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*

***Rich Chocolate Tart***

*Chantilly Cream, Fruit Coulis, Winter Berries*

***Trio of Ice Cream***

*Selection of Jersey Dairy Ice Creams*

***Selection of British & Continental Cheeses***

*Grapes, Celery, Fruit Chutney, Savoury Biscuits*

***£32.00 Per Person***

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



# *La Place*

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### **Festive Celebrations 2021**

#### **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
- Music & Licensed bar until 12.00am

£45.00 per person.

#### **Festive Party Sleep Over**

Stay overnight from £100.00 per room per night based on a double or single occupancy Superior bedroom or £120.00 per room per night for a deluxe bedroom. Rate includes full traditional breakfast.





# *La Place*

*Hotel & Country Cottages*

***Festive Party 2021***

## ***Dinner Menu***

### ***To Begin***

***Roast Courgette, Garlic & Thyme Soup***  
*Crispy Leeks*

***Chicken Liver & Foie Gras Pate***  
*Crisp Prosciutto, Toasted Brioche, Tomato, Cucumber & Olive Salsa, Coriander Oil*

***“La Place’s” Chilled Fish Plate***  
*Jersey Crab, Prawns, Anchovy, Gambas, Smoked Salmon, Chilli, Spring Onions, Radish, Dill & Tarragon Mayonnaise*

***Brie, Wild Mushroom, Cherry Tomato & Fig Tart***  
*Rocket, Tomato & Red Onion Salad, Balsamic Reduction*

### ***To Follow***

***Traditional Crown of Norfolk Roast Turkey***  
*Festive Accompaniments*

***Char-Grilled Irish Ribeye Steak***  
*Triple Cooked Chunky Chips, Black Bomber Stuffed Flat Cap 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*

***Rich Chocolate Tart***  
*Chantilly Cream, Fruit Coulis, Winter Berries*

***Trio of Ice Cream***  
*Selection of Jersey Dairy Ice Creams*

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

***£45.00 Per Person***

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



# La Place

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## **Festive Afternoon Tea December**



### **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

£25.00 per person or £19.00 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**





# *La Place*

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### **Festive Celebrations 2021**



### **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.



# *La Place*

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### **Festive Celebrations 2021**

#### **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.

#### **December – 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

#### **Christmas & New Year – Daily Cottage Rates 18<sup>th</sup> December – 2<sup>nd</sup> 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





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### **Festive Celebrations 2021**

#### **Christmas Eve Dinner – Friday 24<sup>th</sup> December**

Candlelight Dinner served in La Place Restaurant from 6.30pm – 8.30pm.  
Menu available at £40.00 for three courses including coffee.

#### **Christmas Day Lunch – Saturday 25<sup>th</sup> 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

Adults £95.00 – Children under 12 years £47.50

#### **Boxing Day Lunch – Sunday 26<sup>th</sup> 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 1.00pm – 3.00pm

Adults £50.00 – Children under 12 years £25.00



*La Place*  
*Hotel & Country Cottages*  
**Christmas Eve Dinner**  
**24<sup>th</sup> December 2021**

**To Begin**

**Watercress, Poached Egg, Arenkha Caviar & Crème Fraiche Soup**  
*Pea Shoots, White Truffle Crouton*

**Beef 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 Flat Cap Mushroom, Port & Peppercorn Reduction*

**Herb Crusted, Grilled Fillet of Cod**  
*Potato & Crab Cake, Spring Onion Salsa, Gamba & 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 Pear, 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**  
*Artisan Chocolate*

**£40.00 Per Person**

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



# *La Place*

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### **Christmas Day Lunch**

**25<sup>th</sup> December 2021**

#### **To Begin**

##### ***La Place Seafood Plate***

*Quenelle of Jersey Crab, Smoked Salmon, Gamba, 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**

*Champagne & Passionfruit 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***

*Crushed New Potatoes, Ratatouille, Prawn Velouté*

##### ***Wild Mushroom, Asparagus & Confit Vine Tomato Filo Parcel***

*Santee 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***

*Artisan Chocolate*

**£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**

**26<sup>th</sup> December 2021**

### **To Begin**

**Roasted Butternut & Carrot Soup**

*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, Pan Roast Jus*

**Roast Loin of Pork**

*Rosemary Mashed Potatoes, Green Beans, Carrots, Crakling, Apple & Pan Roast Jus*

**Sun Blushed Tomato & Herb Crusted Salmon**

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

**Roast Leg of Welsh Lamb**

*Potato Gratin, Sautée of Green Beans, Celeriac, 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 Clementine's, 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**

*Artisan Chocolate*

**£50.00 Per Person**

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



## **Festive Celebrations 2021**



## **New Year's Eve Celebrations – Friday 31<sup>st</sup> December**

Fully Booked with a Private Party



# *La Place*

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## ***New Year's Eve Dinner***

***31<sup>st</sup> December 2020***

### **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**

#### ***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***

*Parsley Potatoes, Grilled Asparagus, Tomato Concasse, Arenkba 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 & Blackberry 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***

*Artisan Chocolate*

***£95.00 Per Person***

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





## **Festive Celebrations 2021**



### **New Year's Day Late Lunch – Saturday 1<sup>st</sup> January 2022**

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

Bookings taken from 1.00pm – 3.00pm

Adults £50.00 – Children under 12 years £25.00



# *La Place*

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## **New Year's Day Lunch**

**1<sup>st</sup> 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*

#### **Pan Fried Jersey Scallops**

*Crisp Prosciutto, Salted Cucumber, Tomato Concasse, Radicchio, Lemon Zest Oil*

#### **Carpaccio of Heritage Tomato & Golden Beetroot**

*Light Goats Cheese Mousse, Micro Herb Garnish, Toasted Walnuts, Spring Onion Emulsion*

### **To Follow**

#### **Roast Sirloin of Irish Beef**

*Duck Fat Roasted Potatoes, Yorkshire Pudding, Roasted Root Vegetables, Dijon Mustard Jus*

#### **Slow Roasted Lamb Shank**

*Thyme Mashed Potatoes, Glazed Carrots & Parsnips, Roasted Garlic & Rosemary Gravy*

#### **Pan Cooked Gressingham Duck Breast**

*Roasted Onion & Potato Gratin, Braised Leeks, Carrots, Port Reduction*

#### **Herb Crusted Grilled Fillet of Sea Bass**

*Jersey Royal & Crab Cake, Peas, Leeks, Spinach, Crisp Herbs, Dill Butter Sauce*

#### **Roasted Beef Tomato, Red Pepper & Basil Mousse**

*Basil Crisps, Roasted Garlic Oil, Red Onion & Spinach Salad*

### **To Finish**

#### **Berry & Apple Crumble**

*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**

*Artisan Chocolate*

**£50.00 Per Person**

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



# La Place

*Hotel & Country Cottages*

## Terms and Conditions of Booking

2021

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### 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 12.00am.

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.