



La Place

Hotel & Country Cottages

Festive Celebrations 2024



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 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

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Festive Party 2024

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 Brûlée
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

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



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Festive Celebrations 2024

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 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

£60.00 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.



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Festive Party 2024

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 Brûlée

Amaretto Biscuit

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

£60.00 Per Person

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



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Festive Afternoon Tea



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 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

£30.00 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)



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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 2024

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	£170.00
Superior Room	£192.00
Deluxe Room	£215.00

Christmas & New Year – Daily Cottage Rates 14th December – 2nd January

2 Bedroom Terrace Mews	- Minimum length of Stay 5 nights	- £268.00 Night
2 Bedroom Self Catering Cottage	- Minimum length of Stay 5 nights	- £298.00 Night
3 Bedroom Self Catering Cottage	- Minimum length of Stay 5 nights	- £320.00 Night
4 Bedroom Self Catering Cottage	- Minimum length of Stay 5 nights	- £354.00 Night



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Festive Celebrations 2024

Christmas Eve Dinner – Tuesday 24th December

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 – 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.

Bookings available from 12.30pm – 3.30pm

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

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 available from 1.00pm – 3.00pm

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



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Christmas Eve Dinner

24th December 2024

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

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



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Christmas Day Lunch

25th December 2024

To Begin

La Place Seafood Plate

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

Charcuterie Plate

A Selection of Italian & French Cured Meats, Pate, Cheese, Fruit, Olives, Relish, Artisan Breads

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

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



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Boxing Day Lunch

26th December 2024

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

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New Year's Eve Celebrations – Tuesday 31st December

Restaurant Closed



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Festive Celebrations 2024



New Year's Day Lunch – Wednesday 1st January 2025

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

Bookings taken from 1.00pm – 3.00pm

Adults/Children £60.00 – Childrens menu £30.00



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New Year's Day Lunch

1st January 2025

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

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



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Terms and Conditions of Booking

2024

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.



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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.



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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 12.00am.

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