



St Brelade's Bay Hotel

HEALTH CLUB & SPA

Christmas & New Year

2025 - 2026

Party with us
& ENJOY THE FESTIVE SEASON



Christmas is a magical time of the year and St Brelade's Bay Hotel is the perfect place to celebrate and party with friends and family. Situated in the bay of St Brelade, our hotel is beautifully positioned offering breathtaking views and a relaxing setting for your Christmas and New Year merriment. We are delighted to share with you the packages we have planned for the festive season. If you are too busy in December, why not extend the festive period into January and book your Christmas party in our Rosière Suite.

For more information or to tailor a package to your own requirements, please do not hesitate to contact us.

Christmas

PARTY NIGHTS

Buffalo Mozzarella & Tomato Platter (V) (GF) Available
Basil Pesto, Balsamic Glaze, Grissini

Chicken Liver Parfait & Parma Ham (GF) Available
Calvados & Berries Compote, Toasted Brioche

Hors D'Oeuvres (GF) Available

Scottish Smoked Salmon, Atlantic Prawns, Green Lipped Mussel, Crab Meat
Lime Mayonnaise, Cucumber, Toasted Ciabatta

Panko Breaded Tiger Prawns
Gem Lettuce, Red Chillies, Papaya, Pina Colada Dressing

Curried Winter Vegetables Soup (Vg) (GF) Available
Wholemeal Croutons, Coconut Milk, Herb Oil

Roasted Free Range Turkey (GF) Available
Accompanied By All The Traditional Trimmings, Roast Potatoes,
Carrots, Parsnips & Brussels Sprouts

Chargrilled West Country Entrecote Steak & King Prawns (GF)
Bernaise Sauce, Grilled Cherry Tomatoes & Flat Mushroom, French Fries

Pan Fried Sea Bass Fillet (GF)
Jersey Cream Beurre Blanc, Lemon Butter, Crushed New Potatoes,
Garden Peas, Green Beans

Rosemary & Garlic Roasted English Lamb Rump (GF) Available
Rosemary Jus, Sauteed Beans, Roast Potatoes, Carrots,
Parsnips & Green Beans

Risotto Verde And Roasted Butternut Squash (Vg) (GF)
Baby Spinach, Basil Pesto, Garden Peas, Asparagus, Parmesan,
Grilled Vine Tomatoes

Traditional Christmas Pudding (V)
Spiced Rum Sauce

Espresso Martini Tiramisu (V) (GF)
Coffee Soaked Sponge, Tia Maria Mascarpone, Espresso Martini Jelly,
Pecan Brittle, Abstract Chocolate

Gingerbread Cheesecake
Spiced Compressed Apple And Cranberry Salad, Apple Sorbet, Apple Wafers

Mincemeat Frangipan Tart (V)
Mulled Wine Poached Pear, Mandarin Sorbet, Orange Almond Wafer

Selection of Artisanal Cheese (V)
Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea
With Homemade Petit Fours

All ingredients may not be listed for this menu, should you need more information about allergens,
please ask a member of our front of house team. (V) vegetarian, (Vg) vegan, (GF) gluten free

Adults
£55.00
per person

Includes a cocktail
of Santa's Blush or
Merry & Spiced.

Turn up the
holiday cheer with
our sensational
weekend party
nights! Dance the
night away with
our resident DJ and
make memories to
last a lifetime.





Christmas Afternoon Tea

WITH SANTA

Ho, Ho, Ho!

The festive season is almost upon us, and what better way to celebrate than with a delightful afternoon tea with Santa himself?

Santa Claus and his cheeky elf have taken a little break from the North Pole and set up a magical grotto right here.

As you indulge in your afternoon delights, await your special invite to visit Santa's enchanting abode. Every table gets a private moment with the jolly old elf himself, where secrets are whispered, wishes are shared, and dreams come to life.

Santa has a little something special for every child!

Make This Christmas Magical

Available Dates:

Sunday 30th November

Saturday 6th December

Sunday 7th December

Saturday 13th December

Sunday 14th December

Saturday 20th December

Sunday 21st December

Reserve your table today and
let the festivities begin!



Adults

£30.00

per person

Children (under 12)

£22.00

per person - Includes a gift

**Spaces are limited
and the sleigh is
filling up fast! Book
now and create
memories that will
last a lifetime.**

**A Christmas treat
at St Brelade's Bay
Hotel is not just an
afternoon tea, it's an
experience, a story,
a cherished moment.**



Christmas

2025 PACKAGE

2 NIGHTS

Arriving Christmas Eve

You will be greeted in the evening with pre-dinner canapés & a complimentary glass of sparkling wine starting at 6.30pm in the Bay Bar.

Later that evening, a 3 course dinner awaits you in the Bay Restaurant at 7pm.

After dinner relax in the bar with some festive music from local singers.

Cap the evening off with complimentary Mince Pies washed down with Mulled Wine between 9.30pm - 11.30pm.

Details of Local Midnight Mass available from reception.

Christmas Day

Breakfast served in the Bay Restaurant between 7.30am - 9.30am.

After breakfast is the annual Christmas Morning Swim in the Bay (or watch from the warm safety of our lounge)

Traditional 5 Course Christmas Day Lunch with all the trimmings. Take your table between 1pm - 3pm.

During lunch enjoy local entertainment.

Light Buffet Dinner from 7.30pm.

Boxing Day

Breakfast served in the Bay Restaurant between 8am - 10am.

3 NIGHTS

As above plus:

Boxing day Gala Dinner with entertainment.



If you want to really relax and get away from it all this Christmas, come and stay with us at St Brelade's Bay Hotel.

Our 2 or 3 night Christmas Packages offer something special over the festive period and allows you to relax and enjoy your family time whilst we look after your every need.

2 Nights
£495.00
per person

3 Nights
£695.00
per person



Christmas Day

LUNCH MENU

Baked Camembert

Cranberry Sauce, Toasted Pecans, Thyme, Balsamic Glaze, Toasted Ciabatta (V) (Gf) Available

Chicken, Apricot & Pistachio Terrine (Gf) Available

Parma Ham, Red Onion Marmalade, Currant Berries, Toasted Brioche

Gambas & Local Crab Meat Cocktail (Gf) Available

Marie Rose Sauce, Gem Lettuce, Cherry Tomatoes, Melba Toast

Salmon Three Ways

Scottish Smoked, Lemon & Dill Poached, Beetroot & Gin Gravadlax

Dill Cream Cheese, Cucumber, Caper Berries, Focaccia

Curried Carrot & Parsnip Soup (V) (Gf) Available

Wholemeal Croutons, Mint Yoghurt, Herb Oil

Passion Fruit & Champagne Sorbet

Roasted Free Range Turkey (Gf) Available

Accompanied By All The Traditional Trimmings, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Pepper & Herb Crusted Roast West Country Beef Fillet (Gf) Available

Wild Mushrooms Sauce, Grilled Vine Tomatoes, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Rosemary & Garlic Roasted Rump Of English Lamb (Gf) Available

Jersey Black Butter Sauce, Sauteed Beans, Roast Potatoes, Carrots, Parsnips, Brussel Sprouts

Trio Of Pan Seared Plaice, Sea Bass & Salmon Fillets (Gf)

Atlantic Prawns, Sauteed Pimentos, Crispy Capers & Lemon Butter, New Potatoes & Asparagus

Baked Vegetable Wellington (Vg)

Roasted Tomato & Pimento Sauce, Sauteed Spinach, Field Mushroom, Grilled Vine Tomatoes

Traditional Christmas Pudding (V) (Gf)

Spiced Rum Sauce

Chocolate Blood Orange Buche De Noel

Blood Orange And Cranberry Salad, Hazelnut Ice Cream, Hazelnut Wafers

Baileys & Raspberry Cheesecake Parcel

Berries, Coconut Ice Cream, Toasted Panettone Croutons

Festive Pear & Gingerbread Trifle (Gf)

Pear Jelly, Gingerbread, Rum And Vanilla Custard, Milk Chocolate Cremeaux, Honeycomb, Abstract Chocolate Trees

Selection of Artisanal Cheese (V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Petit Fours

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£155.00
per person





Boxing Day

GALA DINNER

Atlantic Prawns Cocktail ^(Gf) Available

Served With a Marie Rose Sauce, Little Gem Lettuce, Vine Tomatoes, Garlic Bread

Chicken Liver Parfait & Parma Ham ^(Gf) Available

Toasted Brioche, Calvados & Winter Berries Compote

Scottish Smoked Salmon & Local Chancre Crab Meat ^(Gf) Available

Aioli Mayonnaise, Crispy Capers, Cherry Tomato, Blinis

Seared Local Scallops ^(Gf)

Brown Crab Meat Sauce, Spinach Mash Potato, Sautéed Chorizo

Beetroot Carpaccio With Cashew Nut Cheese ^(V) ^(Gf)

Rocket Leaves & Granny Smith Apple Salad, Herb Dressing

Roasted Tomato & Pimento Soup ^(Vg) ^(Gf) Available

Wholemeal Croutons, Herb Oil

Surf`N Turf Chargrilled Irish Entrecote Steak ^(Gf)

Grilled King Prawns, Bearnaise Sauce, Field Mushroom, Roasted Vine Tomatoes

Pan Roast Honey Glazed Breast & Confit Leg Of Gressingham Duck ^(Gf) Available

Grand Marnier & Orange Sauce, Sweet Potato Puree, New Potatoes, Carrots, Green Beans

Herb Crusted Pork Fillet ^(Gf) Available

Jersey Apple Cider Sauce, Red Onion & Bacon Jam, Sautéed Parmesan Potatoes, Carrots, Tenderstem Broccoli

Pan Seared Seabass Fillet ^(Gf)

Jersey Cream Pernod & Dill Beurre Blanc, Atlantic Prawns, Buttered Sea Samphire, Crushed New Potatoes

Truffle Infused Pasta ^(V)

Tagliatelle Pasta In A Garlic & Truffle Cream Sauce With Wild Mushrooms, Cherry Tomatoes, Green Asparagus, Parmesan, Crispy Leeks

Sticky Toffee Pear Pudding ^(V)

Vanilla Ice Cream

Iced Winter Spiced Parfait ^(V)

Mulled Cider Poached Fruits, Stollen Croutons

Black Forest Tart ^(V)

Cherry Sorbet, Boozy Cherries, Abstract Chocolate

Panettone & Clementine Tiramisu ^(V)

Orange Almond Wafers

Selection of Artisanal Cheese ^(V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Petit Fours

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£55.00
per person





New Year's Eve

GALA DINNER MENU

Chicken Liver Parfait & Confit Duck ^(Gf) Available

Orange & Champagne Jelly, Toasted Sunflower Seeds, Orange Segments,
Currant Berries, Toasted Brioche

Hors D'Oeuvres ^(Gf) Available

Scottish Smoked Salmon, Crab Meat, Gambas, Atlantic Prawns, Caviar Blini
Dill & Lemon Crème Fraiche, Cucumber, Cherry Tomatoes, Caper Berries, Focaccia

Scottish Smoked Salmon & Local Chancre Crab Meat ^(Gf)

Aioli Mayonnaise, Crispy Capers, Cherry Tomato, Blinis

Seared Local Scallops & Grilled King Prawns ^(Vg) ^(Gf) Available

Baby Spinach & Potato Puree, Brown Crab Meat Sauce, Sautéed Chorizo

Sweet Potato & Butternut Squash Soup ^(Vg) ^(Gf) Available

Wholemeal Croutons, Coconut Milk, Toasted Pumpkin Seeds, Herb Oil

Mojito Sorbet

Surf'N Turf Chargrilled Fillet of West Country Beef ^(Gf)

Grilled King Prawns, Bernaise Sauce, Field Mushroom, Roasted Vine Tomatoes,
Truffle, Parmesan & Chives Mashed Potatoes & Green Beans

Rosemary & Garlic Roasted Dorset Lamb Best Ends ^(Gf) Available

Jersey Black Butter Sauce, Sautéed Beans, New Potatoes,
Honey Roasted Carrots & Green Beans

Pan Roasted Duo of Chicken Breast Wrapped ^(Gf) Available

in Pancetta & Gressingham Duck

Sherry & Cranberry Sauce, Squash Puree, New Potatoes, Honey Glazed
Carrots & Tenderstem Broccoli

Pan Seared Sea Bass Fillet ^(Gf)

Jersey Cream Beurre Blanc, Atlantic Prawns, Lemon Butter,
Crushed New Potatoes, Asparagus, Garden Peas

Risotto Verde Topped with Gorgonzola ^(Vg) Available

Baby Spinach, Basil Pesto, Garden Peas, Asparagus, Parmesan, Grilled Vine Tomatoes, Pinenuts

Assiette of Desserts

Chocolate And Raspberry Cube, Raspberry And Pistachio Custard Tart,
White Chocolate Raspberry Ice Parfait

Passion Fruit Meringue Bar ^(Gf)

Shaved Pineapple, Coconut Sorbet, Pineapple Wafers

Apple Salted Caramel Verrine ^(Gf)

Apple Jelly, Almond Sponge, Salted Caramel Custard, Calvados Cream, Honey Vanilla Apples,
Apple Wafers, Abstract Caramel, Crystalized Almonds

Selection of Artisanal Cheese ^(V)

Fig, Black Butter, Pecan Soda Bread, Crackers, Grapes, Chutney, Celery, Quince Paste

Freshly Brewed Coffee or Tea

With Homemade Petit Fours

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Our New
Year's Eve
entertainment
will include live
music from 'The
Jessica Lloyd
Band' and a DJ.

£180.00
per person





New Year's Eve

2025 PACKAGE

New Year's Eve

Arriving New Year's Eve Afternoon

Enjoy Afternoon Tea served between 3pm - 5pm.

Pre Dinner Cocktails and Canapés

Served in the Bay Bar from 6.30pm.

New Year's Eve Gala Dinner

5 course gala menu commencing at 7.30pm

Followed by live music from The Jessica Lloyd Band
and a DJ with dancing into the early hours.

Retire to your room for a good night's
sleep after a night of celebrating the start of 2025.

New Year's Day

1st January 2025

Breakfast in the Bay Restaurant
between 8.30am - 10.30am.



Do something a bit special and start the New Year with an afternoon and evening celebrating at St Brelade's Bay Hotel. An overnight stay ensures you can party into the early hours and have a relaxing lie-in and hearty breakfast the next morning.

£290.00
per person







Dine with us

& ENJOY THE FESTIVE SEASON

Christmas Lunches (throughout December)

£40.00 per person

Inclusive of 3 courses



Christmas Eve Lunch

£44.00 per person

Inclusive of 3 courses



Christmas Eve Dinner

£50.00 per person

Inclusive of 3 courses



Boxing Day Lunch

£45.00 per person

Inclusive of 3 courses



Boxing Day Gala Dinner with Entertainment

£55.00 per person

Inclusive of 3 courses



New Year's Day Lunch

£50.00 per person

Inclusive of 3 courses

To view our menus, please visit our website.





Accommodation

EXTRA NIGHTS, PARTY RATES & SUPPLEMENTS

Whether you are spending a week with us at Christmas or having a party night away, we want you to celebrate in style. Below are our upgrade supplements, extra night offers and party rates.

CHRISTMAS PARTY NIGHTS

Standard room at £55.00 per person per night based on two people sharing.

| ROOM UPGRADE SUPPLEMENTS | |
|--------------------------|-------------------------------|
| Room Type | Supplement per room per night |
| Garden View | £10.00 |
| Sea View | £30.00 |
| Sea View & Balcony | £50.00 |
| Superior | £70.00 |
| Bay Suite | £110.00 |
| Penthouse | £190.00 |

For single occupancy rates, please contact us directly.

*Please note that the reduced rates are not publicly available on our website.



St Brelade's Bay Hotel
HEALTH CLUB & SPA

*Generous hospitality
& passionate service*

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