



St Brelade's Bay Hotel

HEALTH CLUB & SPA

Christmas & New Year

2026 - 2027

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.

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

Christmas

PARTY NIGHTS

Roasted Parsnip & Apple Soup ^(V)

Truffle crème fraîche, crispy sage and warm sourdough

Gin & Beetroot Cured Salmon

Pickled cucumber, horseradish crème fraîche and rye crispbread

Chicken Liver Parfait

Spiced cranberry chutney, toasted brioche and winter leaves

Ham Hock & Smoked Cheddar Croquette

Piccalilli mayonnaise and dressed watercress

Beetroot Tart ^(V)

Roasted heritage beetroot, whipped goat's cheese, candied walnuts and balsamic glaze

Traditional Roast Turkey

Sage & onion stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables, cranberry sauce and rich turkey gravy

Slow-Braised Featherblade of Beef

Creamed potato, roasted shallots, glazed carrots and red wine jus

Pan-Roasted Salmon

Crushed herb potatoes, buttered greens and Champagne cream sauce

Chicken Ballotine

Wild mushroom stuffing, fondant potato, seasonal vegetables and tarragon cream sauce.

Wild Mushroom & Chestnut Wellington ^(V)

Roast root vegetables, potato fondant and Madeira mushroom jus

Traditional Christmas Pudding ^(V)

Orange butter sauce, vanilla ice cream

White Chocolate and Baileys Cheesecake Snowflake

Raspberry Sorbet

Sticky Toffee Apple Crumble Trifle

Roast apple compote, sticky toffee sponge, salted caramel custard, calvados cream, honeycomb, apple wafers

Egg Nog Custard Tart ^(V)

Mulled wine poached pear, blood orange sorbet, pear wafers

Cheese Selection

Goat's cheese, cheddar and rosemary sable, balsamic glaze, compressed apples, Parmesan crisps

Freshly Brewed Coffee or Tea

with mince pies

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

Adults
£57.00
per person

Includes a Festive
Cocktail on arrival.

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?

Join us in our Festive Rosiere Suite, where Santa Claus has taken a little break from the North Pole and created a magical grotto just for this special occasion.

As you indulge in a delicious festive afternoon tea, await your special invitation to visit Santa's enchanting abode.

Every table enjoys a private moment with the man in red, where secrets are whispered, wishes are shared, and festive memories are made. Best of all, Santa has a little something special for every child!

Make This Christmas Magical

Available Dates:

Saturday 5th December

Saturday 19th December

Reserve your table today and
let the festivities begin!

Adults

£32.00

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 2026 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 6.00pm in the Bay Bar.

Followed by a 3 course dinner in the Bay Restaurant at 6.30pm.

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

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, the annual Christmas Morning Swim takes place 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 from
£530.00
per person

3 Nights from
£740.00
per person



Christmas Day

LUNCH MENU

Amuse-Bouche

Truffled Jerusalem artichoke velouté
chestnut espuma, crispy sage and chive oil

Native Lobster & Dorset Crab Terrine

Compressed apple, pickled cucumber, dill oil and brown butter brioche

Gin & Beetroot Cured Salmon

Horseradish crème fraîche, pickled cucumber and rye crispbread

Chicken Liver Parfait

Spiced grape & apple chutney, toasted brioche and pickled shallots

Heritage Beetroot Carpaccio ^(V)

Whipped goat's cheese, candied walnuts, blood orange and winter herbs

Hand-Dived Scallops

Parsnip purée, black pudding crumb, crispy sage and Madeira beurre noisette

Roasted Monkfish

Cauliflower purée, truffle crumb and Champagne beurre blanc

Lobster Ravioli

Shellfish bisque, samphire and tarragon oil

Wild Mushroom & Truffle Risotto ^(V)

Aged Parmesan, truffle oil and crispy wild mushrooms

Norfolk Turkey Wellington

Turkey breast, sage & apricot stuffing, chicken mousse, Parma ham and puff pastry.
Served with braised turkey leg croquette, duck fat roast potatoes, honey-glazed
heritage carrots, Brussels sprouts with pancetta & chestnuts and Madeira turkey jus.

Roasted Dry-Aged Beef Fillet

Dauphinoise potato, glazed shallot, charred baby carrot, truffle spinach
and red wine & bone marrow jus

Roasted Halibut

Crab crushed Jersey Royals, buttered leeks, caviar, beurre blanc and sea herbs

Wild Mushroom & Celeriac Wellington ^(V)

Truffle potato fondant, roast shallot, seasonal vegetables and Madeira mushroom jus

Traditional Christmas Pudding ^(V)

Orange butter sauce, vanilla ice cream

Black Forest Christmas Tree

Boozy cherries, cherry sorbet

Mince Pie Treacle Tart ^(V)

Caramel compressed apples, salted caramel ice cream, apple wafers

Champagne Passion White Chocolate Trifle

Raspberry Champagne jelly, almond sponge, white chocolate mousse, passion fruit cream,
raspberry almond swiss roll, abstract white chocolate

Stilton Rarebit

Cranberry orange and port relish, candied walnuts

Freshly Brewed Coffee or Tea

with mince pies

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

£165.00
per person





Boxing Day

GALA DINNER

Smoked Salmon & Atlantic Prawn Cocktail

Gem lettuce, Marie Rose sauce, avocado, lemon and brown bread

French Onion Soup

Gruyère crouton and thyme (V)

Duck Liver Parfait

Fig & port chutney, toasted brioche and pickled shallots

Hand-Dived Scallops

Cauliflower purée, crispy pancetta and brown butter

Whipped Goat's Cheese (V)

Roasted heritage beetroot, candied walnuts, blood orange and balsamic reduction

Grilled Sirloin of Beef

Dauphinoise potato, glazed shallot, charred baby carrots and red wine jus

Pan-Roasted Cod Loin

Crushed Jersey Royals, buttered leeks, parsley velouté and crispy capers

Herb-Roasted Chicken Supreme

Wild mushroom fricassée, fondant potato and tarragon cream sauce

Braised Lamb Shoulder

Creamed potato, roasted root vegetables, rosemary jus and crispy kale

Wild Mushroom, Spinach & Chestnut Pithivier (V)

Potato fondant, winter vegetables and Madeira mushroom sauce

Rose Champagne Sorbet

Sticky Fig and Pecan Pudding (V)

Vanilla ice cream

Espresso Custard Tart (V)

Mandarin sorbet, bitter chocolate shavings

Pear and Milk Chocolate Yule Log

Hazelnut ice cream, hazelnut wafers

Amaretto Panna Cotta

Honey roast plums, blackberry jelly, almond crunch ice cream, amaretti crumb

Cheddar & Nutmeg Custard Tart

honey roast grapes, glazed figs

Freshly Brewed Coffee or Tea

With homemade petit fours

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£59.00
per person





New Year's Eve

GALA DINNER MENU

Amuse-Bouche

Truffled Jerusalem Artichoke Velouté
chestnut espuma, crispy sage and chive oil

Native Lobster

Compressed apple, fennel, citrus, caviar and lobster bisque gel

Beef Carpaccio

Aged Parmesan, truffle mayonnaise, rocket and crispy capers

Hand-Dived Scallop

Cauliflower purée, Iberico ham crumb and brown butter

Burrata ^(V)

Heritage tomato, basil oil, pine nuts and aged balsamic

Lobster Ravioli

Shellfish bisque, samphire and tarragon oil

Wild Mushroom Risotto ^(V)

Black truffle, aged Parmesan and crispy mushrooms

Foie Gras Terrine

Fig compote, brioche and Sauternes jelly

Roasted Turbot

Champagne beurre blanc, baby leeks and trout roe

Beef Fillet Rossini

Potato pavé, foie gras, glazed shallot, black truffle and Madeira jus

Herb-Crusted Rack of Lamb

Potato fondant, ratatouille, baby vegetables and rosemary jus

Roasted Turbot

Crab gnocchi, spinach, Champagne beurre blanc and caviar

Truffle & Wild Mushroom Pithivier ^(V)

Potato fondant, seasonal vegetables and truffle Madeira sauce

Trio of Chocolate ^(V)

Triple chocolate delice, milk chocolate and raspberry tart, white chocolate and pistachio parfait

Tropical Verrine

Mango jelly, coconut lime sponge, passion fruit panna cotta, coconut cream, rum compressed pineapple, mango wafer

Salted Caramel and Peanut Delice

Banana ice cream, caramelised banana, peanut brittle

Truffle Brie

Honey roast pear, toasted pecan and black butter soda bread

Freshly Brewed Coffee or Tea

With homemade petit fours

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

£220.00
per person





New Year's Eve

2026 PACKAGE

New Year's Eve

Arriving New Year's Eve Afternoon

Enjoy Afternoon Tea served between 3.00pm - 4.30pm.

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 7.00pm

Followed by live music from Soulstice 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 2027.

New Year's Day

1st January 2027

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.

from
£299.00
per person



Dine with us

& ENJOY THE FESTIVE SEASON

Festive Lunches (throughout December)

£42.00 per person

Inclusive of 3 courses



Christmas Eve Lunch

£45.00 per person

Inclusive of 3 courses



Christmas Eve Dinner

£55.00 per person

Inclusive of 3 courses



Boxing Day Lunch

£50.00 per person

Inclusive of 3 courses



Boxing Day Gala Dinner with Entertainment

£59.00 per person

Inclusive of 4 courses



New Year's Day Lunch

£55.00 per person

Inclusive of 4 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 £110.00 per room 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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