

CHÂTEAU LA CHAIRE

FUNCTION MENUS



Jersey Country House Elegance

EXCLUSIVE USE HIRE

Château la Chaire is available on an exclusive use basis and perfect for guests requiring accommodation for visiting friends and family.

All public rooms, all bedrooms and the hotel grounds are available for your exclusive use, guaranteeing that no other visitors will be present at the hotel during your event. Provided the hotel is returned to its original state the whole hotel is yours to do with what you wish including themed weddings, disco's and parties.

January – April & October – December

£2250 per night Sunday to Thursday & £3800 per night Friday & Saturday.

May – September (minimum 2 nights only)

£4750 per night.

Exclusive use commences from 11.30am for public rooms and ends on the day of departure at 11.00am.

*All bedrooms are guaranteed for occupancy by 3.00pm and breakfast is included.
The above rates are in addition to all other costs.*

If any guests would like to stay overnight on the day of your event, we would be pleased to arrange a preferential rate.



CHÂTEAU LA CHAIRE



MENUS

When choosing your menu please consider the following:

- Choose any one starter, one main course and one dessert for all your guests.

or

- Choose a menu of 3 starters, 3 main courses and 3 desserts and a pre-order will be required within two weeks of the event date.
 - £35.00 per person: 2 courses
 - £45.00 per person: 3 courses

Children up to 12 years can choose from our children's menu or 50% of the above prices for full menus.

*A 10% service charge will be added to your final account.
All prices include Jersey GST.*



(gf) suitable for Gluten free diets, (v) suitable for vegetarian

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances please ask about the ingredients in your meal before ordering.



CHÂTEAU LA CHAIRE

NUTS & OLIVES £2.50 per person



Starters

CONFIT DUCK & FOIE GRAS TERRINE

cherries (gf)

JERSEY CRAB & PRAWN SALAD

pickled cucumber | avocado | wasabi (gf) *(market price supplement may apply)*

LEEK & POTATO VELOUTE

crispy quail egg (gf, v)

CONFIT COD

creamed mussels | spinach (gf)

CHICKEN LIVER PARFAIT

crispy toast | apple & orange jam

WILD MUSHROOM RISOTTO

leek | truffle | parmesan (v)

CHILLED GAZPACHO

grilled mackerel | fennel (gf, v, vegan)

STEAK TARTAR

egg yolk | truffle mayo | pickles | toast

ROASTED JERSEY SCALLOPS

roscoff onion | crispy chicken wing | truffle (gf) *(market price supplement may apply)*

BLACK PUDDING & PORK CROQUETTE

apple | quince | watercress



Main Course

BEEF WELLINGTON

garden vegetables | dauphinoise | beef sauce (*market price supplement may apply*)

ROASTED COD

sticky lentils | chorizo | smoked mash potato (gf)

POTATO GNOCCHI

butternut squash | cabbage | truffle (v)

CONFIT PORK BELLY & TENDERLOIN

carrot | bok choy | Chinese sauce (gf)

ROAST CHICKEN BALLOTINE

creamed savoy | pancetta confit potato (gf)

ROAST SALMON

crab crushed new potato | tender stem broccoli | lemon butter sauce (gf)

CRISPY HENS EGG

wild mushrooms | asparagus (v)

WHOLE LEMON SOLE

new potatoes | green beans | brown butter | caper dressing (gf)

BRAISE STICKY LAMB SHOULDER

tartiflette potatoes | pickled onion | braised cabbage | beetroot (gf)

LOBSTER SALAD

prawns | Marie Rose (gf) (*market price supplement may apply*)



Dessert

TIRAMISU

cappuccino ice cream

FRUIT CRÈME BRULEE TART

vanilla ice cream

STICKY DATE CAKE

toffee sauce | caramel ice cream

STRAWBERRY FOOL

Chantilly | meringue | mint (gf)

CHOCOLATE CHERRY FONDANT

cherry ripple ice cream

LEMON TART

clotted cream | raspberries

ROAST ALMOND PANNACOTTA

peach ice cream (gf)

WHITE & DARK CHOCOLATE MOUSSE

yuzu & lime ice cream

SELECTION OF ICE CREAM & SORBET (gf)

CHEESE PLATTER

homemade chutney | grapes | celery | artisan biscuits



COFFEE & PETIT FOURS - £3.95 PER PERSON

PROSECCO – Glass £5.95 | Bottle £25.95

CHAMPAGNE - Taittinger Brut Reserve – Glass £14.95 | Bottle £64.95

