



SOMERVILLE
HOTEL
★★★★

Celebrate

CHRISTMAS AND NEW YEAR WITH DOLAN HOTELS



HOLIDAYS

FESTIVE MEALS

STAYCATIONS



2025/26



Dolan
HOTELS

www.somervillejersey.com



LET THE



Festivities begin!

*Celebrate Christmas and New Year at The Somerville Hotel where you'll
find stunning views and delicious food.*



*Enjoy a relaxed get together with friends and family
and let us serve you this festive season.*





SOMERVILLE HOTEL

★★★★

Christmas Package

*3 Night Christmas Package:
Bubbles, breakfast, bed and beautiful food!*

*December 24th - December 27th
3nights from £473.50 pp,
based on two people sharing a twin/double inland room.*

SUPPLEMENTS

Additional nights available from £43 pp.pn.

Half board supplements for non-package nights £46.50 pp.pn.

Classic Sea View rooms upgrade £30 pp.pn. Superior Sea View rooms upgrade £40 pp.pn.

Superior Garden Sea View Rooms rooms upgrade £40 pp.pn.

**All prices are per person per night based on 2 adults sharing a twin/double inland room.*

*Stay
with us*

3 NIGHTS
FROM ONLY
£473.50 PP

Christmas Package

FULL 3 NIGHTS FROM £473.50 PP

CHRISTMAS EVE, 24TH DECEMBER

*Managers' cocktail and canapé reception in Voyager lounge bar
3 course dinner in Tides Restaurant*

CHRISTMAS DAY, 25TH DECEMBER

*Full Champagne English Breakfast
Traditional Christmas lunch with all the trimmings in Tides Restaurant
Buffet dinner in the evening*

BOXING DAY, 26TH DECEMBER

*Full English Breakfast
3 course dinner in Tides Restaurant
(3 course lunch in Tides Restaurant bookable separately)*

WEDNESDAY, 27TH DECEMBER

Full English Breakfast

Book

Call +44 1534 491906 Email us somerville@dolanhotels.com



£60
PER
PERSON

XMAS EVE DINNER

(SAMPLE MENU - SUBJECT TO CHANGE)

Managers cocktail & canapés on arrival



Home-made bread selection - on the house



*Pressing Of Ham Hock, slow-cooked hen's egg, baby leeks & apple
Aged Slaney Valley Beef Tartare, kohlrabi, parsley & oyster emulsion*

Home-Smoked Salmon with textures of beetroot & caviar

Charred Jersey Octopus, pickled cucumber & celeriac

*Barigoule Of Baby Artichokes, sautéed wild mushrooms
& tarragon Hollandaise (V)*



*Pan-Roasted Breast of Duck, crisp duck beignet, pickled cherries
& tender stem broccoli*

*Slaney Valley Sirloin of Beef, flat cap mushrooms, confit tomatoes, hand cut chips
& a choice of peppercorn sauce, bearnaise sauce, garlic butter or red wine jus*

Pan-Roast Halibut, sweet potato purée, pickled & roasted cauliflower, & oxtail red wine reduction

Pan-Fried Fillet of Local Bream, crisp rosti potato, local crab, fennel & lobster sauce

Pearl Barley Risotto, charred baby vegetables & goat's cheese bonbon (V)



Chocolate And Christmas Pudding Tart, tangerine ice cream & honeycomb (V)

Dark Chocolate and Cherry Log with cherry ripple ice cream & pickled cherries (V)

Trio of World Cheeses, crackers, grapes, chutney & celery (V)

Plum Panna Cotta, textures of plum & streusel (V)

Selection of Jersey Ice Creams & Sorbets (V)



Tea, Coffee and Home-made Petits Fours (V)

*V - Vegetarian VG - Vegan * - By Request*

We cater to any and all dietary requirements.

Please inform your server of any allergies you may have





CHRISTMAS DAY LUNCH





CHRISTMAS DAY LUNCH

(SAMPLE MENU - SUBJECT TO CHANGE)

Home-made bread selection - on the house



Seared Hand-Dived Jersey Scallops, with cauliflower, apple & truffle

Smoked Salmon and Crab, apple, kohlrabi, & spinach

Terrine Of Pigeon and Duck with charred leeks & plum compote

Slow-Cooked Dingley Dell Pig's Cheek, parsley risotto & crispy onion

Wild Mushroom Arancini, textures of beetroot & vegan tarragon mayonnaise (VG)



*Traditional Roast Turkey with confit leg, crispy fondant potato,
duck fat-roasted baby carrots, chestnuts, Brussel sprouts & turkey jus*

Fillet of Aged Slaney Valley Beef, oxtail tart, artichoke & marrow jus

Butter-Poached Fillet of Brill, Jersey scallop, spinach, salsify & Champagne butter sauce

*Pan-Fried Fillet of Jersey Black Bream, local crab ravioli,
savoy cabbage & lobster cream sauce*

Baked Aubergine Provençal vegetables, glazed vegan cheese & aged balsamic (VG)



Tides Traditional Xmas Pudding Flambéed at The Table with brandy sauce and cranberry (V)

White Chocolate & Cranberry Semifreddo, set vanilla cream & pickled cranberry (V)

Fine Apple and Frangipani Tart with vanilla Ice cream and cinnamon (V)

Tides Black Cherry Soufflé with pistachio ice cream (V)

Trio Of World Cheeses, crackers, grapes, chutney & celery (V)

Selection Of Jersey Ice Creams & Sorbets (V)



Tea, Coffee and Home-made Petits Fours (V)

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£60
PER
PERSON

BOXING DAY LUNCH

(SAMPLE MENU - SUBJECT TO CHANGE)



Home-made bread selection - on the house



Classic Prawn & Crab cocktail with baby gem lettuce, cherry tomatoes & Marie Rose sauce

Soup of the day See the team for details

Home-Smoked Salmon with apple, celeriac & curry

Confit Duck Terrine, orange gel & pickled beetroots

Slow-Roast Asian Style Pork Belly hand-dived Jersey scallop, pear & salsify

Roasted Sweet Potato, barigoule of artichoke, sweet and sour mushrooms & vegan Parmesan cream (VG)



Oven-Roast Loin of Venison, pickled red cabbage, root vegetable gratin & pink Peppercorn jus

*Pan-Fried Fillet of Dingley Dell Pork with slow cooked cheek, parmesan mashed potato
& long stem broccoli*

Steamed Fillet of Cod, creamed crab risotto & charred leeks

*Tides Not-So-Traditional Fish & Chips - Breaded Brill fillet with crispy potato, chive butter
& tartare sauce*

Vegan Winter Nut roast with roasted parsnip, celeriac fondant & mushroom gravy (VG)



Blackberry Cheesecake, home-made custard ice cream (V)

Tides Black Cherry Soufflé with pistachio ice cream (V)

Trio Of World Cheeses, crackers, grapes, chutney & celery (V)

Selection Of Jersey Ice Creams & Sorbets (V)

Vanilla Panna Cotta, poached pear & marzipan (V)



Tea, Coffee and Home-made Petits Fours (V)

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£16.50
PER
PERSON

BOXING DAY DINNER

(SAMPLE MENU - SUBJECT TO CHANGE)



Home-made bread selection - on the house



Slow-Cooked Scottish Salmon, apple, coconut and pistachio

Seared Hand-Dived Jersey Scallops, with ham hock, celeriac & truffle

Confit Chicken Terrine, baby leeks, plums & hoisin dressing

Heirloom Tomato Tart, with whipped goat's cheese & aged balsamic vinegar (V)

Pork Cheek, with puffed scratching & sweet potato puree



*Breast & Leg of Corn-Fed Chicken with fondant potato, savoy cabbage
& truffle cream sauce*

Oven-Roast Cannon of Lamb, pearl barley risotto & charred asparagus & red wine Jus

Pan-Fried Brill Fillet, creamed savoy cabbage, home-made crab ravioli & lobster sauce

*Oven-Roast Fillet of Halibut, roscoff onion, pea puree, caviar
& Champagne butter sauce*

Potato & Pea Risotto with Charred asparagus & pistachio granola crumb (V)



Blackberry & apple cheesecake with home-made custard ice cream (V)

Tides Raspberry souffle, with raspberry sorbet & coconut crumble (V)

Selection of Jersey sorbets & ice cream (V)

Liquid chocolate tart, with marmalade ice cream (V)

Stilton & cheddar plate, pickled pear chutney, ash crackers & grapes (V)



Tea, Coffee and Home-made Petits Fours (V)

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New Year's Eve

*Party with us this New Year's Eve and enjoy our great celebratory dinner and overnight stay for only £183 pp.**

Your evening entertainment includes a view of the fireworks over St Aubin's Bay and a DJ until the wee hours of the morning

NEW YEAR'S EVE

A glass of complimentary Champagne and canapés in the bar & a four course meal served in our award-winning Tides Restaurant

NEW YEAR'S DAY

Full English Breakfast



SUPPLEMENTS

Additional nights available from £43 pp.pn. Room upgrades available from £30 pp.pn.

**All prices are per person per night based on 2 adults sharing a twin/double inland room.*



£134
PER
PERSON



NEW YEAR'S EVE DINNER

(SAMPLE MENU - SUBJECT TO CHANGE)

Champagne & Canapés on arrival



Seared Hand-Dived Jersey Scallops, braised oxtail, broccoli & red wine jus (NGI)

Terrine of Venison & Foie Gras with pickled figs & blackberry (NGI)*

Roast Squash Tart with vegan cheese & tagine sauce (VG)

Cured Scottish Salmon, crab "cigar", cauliflower & curry (NGI)

*"Haggis, Neeps & Tatties" Crisp Scotch haggis bonbon with crisp shoestring potatoes,
parsnip puree & Drambuie sauce*



Slaney Valley Fillet of Irish beef, slow-cooked cheek, wild mushrooms & truffled potato (NGI)

Breast & Leg of Squab Pigeon, root vegetable gratin, sprouts & five spice jus (NGI)

Pan-Fried Turbot Fillet, lobster cannelloni, pistachio & baby artichokes

Oven-Roast Fillet of Wild Bass with celeriac, tiger prawns & saffron butter sauce (NGI)

Artichoke & Flat Cap Mushroom Pithivier, vegan mushroom sauce & glazed baby vegetables (VG)



Tides Apple Crumble Soufflé with home-made custard ice cream (V) (NGI)*

Banana Tarte Tatan with coconut ice cream & salted caramel sauce (V)

Blackberry Cheesecake, pistachio ice-cream & meringue

Pumpkin Pie with white chocolate mousse & dark chocolate tuile (V)

Selection of Cheese from our cheese trolley (V) (NGI)*



Tea, Coffee and Home-made Petits Fours (V)



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Festive Season Party Menus

AVAILABLE 7 DAYS A WEEK
FOR LUNCH OR DINNER
FROM 29/11 TO 23/12
(EXCLUDING SUNDAY LUNCH)

MAXIMUM PARTY SIZE OF 40

E-MAIL

SHRECEPTION@DOLANHOTELS.COM

OR CALL +44 1534 741226

FOR INFORMATION



£46
PER
PERSON

XMAS PARTY LUNCH & DINNER

(SAMPLE MENU - SUBJECT TO CHANGE)

Home-Made Bread & butter - on the house



Chicken & Duck Liver Pressing, plum, gingerbread, port jelly

Warm Garlic Prawns, cauliflower purée, crisp bacon, sage

Goat's Cheese Fondant, gooseberries, vanilla & port (V)

Bouillabaisse Fish Stew, grain mustard aioli

Warm Ham Hock Terrine, beetroot, piccalilli & cheddar



*Oven-Roast Breast & Leg of Turkey with truffle stuffing, duck-fat roast potatoes
parsnip puree, sage sprouts & pepper jus*

*Not-So-Traditional Fish & Chips - Breaded plaice fillet, fondant potato,
wilted spinach, beurre blanc, sauce Gribiche*

Asparagus, Baby Leek & Artichoke Wellington, gratin potato, basil cream sauce (V)

Slow-Cooked Beef Cheek with buttery mashed potato, baby carrots & red wine jus

Pan-Fried Fillet of Sea Bream, fondant potato, sour cabbage, crab bisque sauce



Rhubarb Soufflé, coconut & pineapple ice cream (V)

Creme Brûlé, chocolate mousse, cherry gel (V)

Trio of British & French Cheeses, Celery, Grapes, Biscuits & Chutney (V)

Tides Traditional Xmas Pudding with brandy cream sauce & cranberry cream (V)

Blackberry & Pear Crumble Tart, custard ice (V)



Available for lunch or dinner from 29/11/25 to 23/12/25. Vegan options available

Make a party of it! Stay the night from only £70/couple with breakfast included
& free sea view upgrades Sunday-Thursday. T's & C's apply. See the team for details


To book your Christmas party, call us on 01534 741226 or email shreception@dolanhotels.com

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Make a Party of it!

*Book your festive lunch or dinner and stay
the night from only £70 per couple
with breakfast included
& free sea view upgrades Sunday-Thursday.
T's & C's apply.

**BOOK & CONFIRM YOUR PARTY
TO UNLOCK THE DISCOUNT
+44 1534 491906**

*Rate based on inland rooms with 2 people sharing. A £10 sole occupancy discount applies.
Offer for festive party menu diners only. Free upgrades are given on a first come first served
basis at time of booking. Paid upgrades available. Full non-refundable payment required
at time of booking. Discount code is given when meal booking is confirmed.



TIDES

at The Somerville

TIDES & VOYAGER
AT THE SOMERVILLE HOTEL
*Mont du Boulevard
St Aubin
Jersey JE3 8AD*

BOOK A TABLE:

Online: www.somervillejersey.com

Email: shreception@dolanhotels.com

Tel: +44 (0) 1534 741226

