



Celebrate with the Ommaroo! Christmas 2026




OMMAROO
HOTEL
Welcoming you since 1916



**Enjoy a relaxed get together
with family and friends
this festive season.**

- ❄️ Festive Dining
- ❄️ Festive Parties
- ❄️ Christmas Day Carvery Lunch
- ❄️ Boxing Day Carvery Lunch
- ❄️ New Year's Eve Party
- ❄️ New Year's Day Carvery Lunch
- ❄️ Christmas Stays
- ❄️ Christmas Gifting



December Calendar of Events

Mon	Tues	Wed	Thurs	Fri	Sat	Sun
				27th & 28th November Join-a-party		
	1st Festive Dining begins	2nd	3rd	4th Join-a- party	5th Join-a- party	6th Carvery lunch
7th	8th	9th	10th	11th Join-a- party	12th Join-a- party	13th Carvery lunch
14th	15th	16th	17th	18th	19th	20th
21st	22nd	23rd Festive Dining ends	24th	25th Christmas Day carvery lunch	26th Boxing Day carvery lunch	27th
28th	29th	30th	31st New Year's Eve party	1 st Jan 2027 New Year's Day carvery lunch		

Festive Dining

Available from 1st - 23rd December

Festive Breakfast

Our breakfasts are legendary, so why not try something different to celebrate this year with your family, friends or colleagues.

£18.50 p.p. children £10.

Festive Set Lunches & Dinners

Get together with colleagues, friends or family and enjoy a three-course meal in Coast Bar & Bistro.

2 Courses £28 | 3 Courses £36

December Carvery Lunches

Meet with friends or family and enjoy a fabulous four-course carvery buffet in Palmer's Restaurant.

6th, 13th December - £49

(price is inclusive of service)





Festive Breakfast

£18.50 per person. Children 12 & under £10.

Continental Buffet Selection

Toast, cereals, dried fruits and nuts, yoghurts, fresh fruit salad

Granola pot 2W | 7

Greek yoghurt with mixed cranberry compote and granola

Pastry basket 2 | 4 | 7 | 14

Croissants, pains au chocolat, homemade stollen and mini mince pies

Followed by your choice of:

English breakfast 2 | 4 | 7

Grilled bacon, Cumberland sausage, sautéed mushrooms, hash brown, baked beans, oven-baked tomato and a fried egg

Vegetarian breakfast (V) (VV if no egg) 2 | 4

Vegan sausage, sautéed mushrooms, hash brown, baked beans, oven-baked tomato and a fried egg

Eggs Benedict 2 | 4 | 7 | 14

Two poached eggs, ham, sauce Hollandaise and muffin

Scottish Smoked salmon 2 | 4 | 5 | 7

Scrambled eggs and brown toast

Smashed avocado (V) (VV if no egg) 10, 12

With poached egg, toasted sunflower seeds and sun-blushed tomatoes on toasted sourdough

Steak and eggs 4

Minute steak and fried eggs

(v) vegetarian. (*vv) Ask about vegan alternatives for vegetarian dishes. V - vegetarian | VV - vegan | *VV - vegan alternative available | GF - gluten free | GF* Gluten Free alternative available. Menu is subject to change. Some seasonal variations apply.

Allergen information - 1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy 8 Molluscs 9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Pistachio 10P Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds 13 Soya 14 Sulphites

If you have any dietary requirements or food allergies / intolerances please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments. We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.



Festive Set Menu

2 Courses £28 | 3 Courses £36

Roasted butternut squash, chestnut & Jersey apple soup GF | VV

Wild mushroom & pepper arancini 2W | 4 | 7 | 14
Roast garlic aioli, truffle oil, parmesan shavings

Duck & chicken terrine 2W | 7 | 10P | 14
Smoked bacon, cranberry Christmas ketchup, toasted ciabatta sticks

Oak smoked salmon & prawn roulade GF | 3 | 5 | 7
Fromage blanc, lemon gel, micro herb salad

Roast Norfolk turkey GF* | 2W | 7 | 14
Apricot & chestnut stuffing, pigs in blankets, roast potatoes, market vegetables, gravy

Featherblade of beef GF | 1 | 7 | 14
Creamed potatoes, French beans, parsnip crisps, Bourguignon sauce

Seabass & tiger prawns GF | 3 | 5 | 7 | 14
Crushed herb potatoes, spinach & leeks, asparagus, beurre blanc

Harissa vegetable wellington VV | 2W
Toasted couscous, chargrilled vegetables, salad

Ferrero Rocher mini yule log 2W | 4 | 7 | 10H
Cake crumbs, strawberry gel

Pistachio & raspberry snowman GF | 4 | 7 | 10P
White chocolate Christmas crunch

Christmas Pudding V | 2W | 4 | 7 | 14
Brandy sauce

Ommaroo Cheese Plate V | 1 | 2W | 2R | 2B | 7 | 14
Chutney, celery, grapes, biscuits

(v) vegetarian. (*vv) Ask about vegan alternatives for vegetarian dishes. GF – gluten free | GF* Gluten Free alternative available. Menu is subject to change. Some seasonal variations apply.

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Festive Afternoon Tea Menu

Freshly Cut Sandwich Selection

Turkey, Cranberry & Stuffing 2W | 10MC

Smoked Salmon & Dill Cream Cheese 2W | 5 | 7 | 10MC

Honey Roast Ham & English Mustard 2W | 9 | 10MC

Egg Mayonnaise (v) 2W | 4 | 10MC

Pigs in Blankets Sausage Roll 2W | 4 | 10MC

Homemade Cranberry & Orange Scones 2W | 4 | 7 | 10MC | 14

With Strawberry Jam and Clotted Cream

Homemade Treats & Pastries

Chocolate Bauble 4 | 7

Fruit Tartlet 2W | 4 | 7

Christmas Gingerbread Man 2W | 4 | 7

Mince Pies 2W | 7 | 10MC

Your Choice of Teas and Coffees

£25 per person

Make it extra special by adding a glass of prosecco - £30 per person

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Festive Carvery *Menu*

£49 including service charge

Selection of hot and cold starters

Chef's seafood selection, leek and potato soup, moules à la crème, tapas meats, sushi platter, quiche Niçoise, goat's cheese crostini, melon, figs and parma ham, Grouville Bay oysters.

Salads

Rainbow coleslaw, curried potato salad, char-grilled vegetable cous-cous, Caesar salad, pickled heritage beetroot salad, tomato and mozzarella salad, tomato and cucumber salad, beansprout, radish, and spring onion salad.

Main dishes

Roast sirloin of beef, roast turkey, roast potatoes, new potatoes, market vegetables, cauliflower cheese, nut roast.

Desserts

Christmas pudding, apple crumble, pavlova, lemon meringue, white chocolate and coconut panna cotta.

Cheese board

Black wax cheddar, brie, stilton, chutney, celery, grapes, biscuits.





Festive Parties

Christmas Join-a-Party

Don't spend hours finding a venue, planning a menu and booking the entertainment for your Christmas party. Let us do it all for you!

Our popular Join-a-Party nights are perfect for smaller teams who want to celebrate the most wonderful time of the year together.

With a selection of dates available in November and December to choose from, you'll enjoy a welcome drink, a festive carvery buffet dinner, novelties and a DJ.

£60 p.p.

Available dates:

Friday 27 th November	Saturday 28th November
Friday 4th December	Saturday 5th December
Friday 11th December	Saturday 12th December

At the end of the night, kick off your dancing shoes and drift into a peaceful night's sleep in one of our bedrooms, with a delicious cooked breakfast in the morning. Prices available on request.

Booking essential.

£20 non-refundable deposit required at time of booking. Remaining balance to be paid by 1st November.





Christmas Eve Set Menu

Roasted butternut squash, chestnut & Jersey apple soup GF | VV

Wild mushroom & pepper arancini 2W | 4 | 7 | 14
Roast garlic aioli, truffle oil, parmesan shavings

Duck & chicken terrine 2W | 7 | 10P | 14
Smoked bacon, cranberry Christmas ketchup, toasted ciabatta sticks

Oak smoked salmon & prawn roulade GF | 3 | 5 | 7
Fromage blanc, lemon gel, micro herb salad

Roast Norfolk turkey GF* | 2W | 7 | 14
Apricot & chestnut stuffing, pigs in blankets, roast potatoes, market vegetables, gravy

Featherblade of beef GF | 1 | 7 | 14
Creamed potatoes, French beans, parsnip crisps, Bourguignon sauce

Seabass & tiger prawns GF | 3 | 5 | 7 | 14
Crushed herb potatoes, spinach & leeks, asparagus, beurre blanc

Harissa vegetable wellington VV | 2W
Toasted couscous, chargrilled vegetables, salad

Ferrero Rocher mini yule log 2W | 4 | 7 | 10H
Cake crumbs, strawberry gel

Pistachio & raspberry snowman GF | 4 | 7 | 10P
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Chutney, celery, grapes, biscuits

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Christmas Day Carvery Lunch

12:30pm - 1:45pm

Four-Course Carvery Lunch

Chef's seafood selection, charcuterie and seasonal salads, followed by carvery roast & all the trimmings, ending with delicious desserts and an indulgent cheeseboard.

£125p.p. Adults (price is inclusive of service)

£59.00p.p. 12 years & under

Children in highchairs FREE.

Booking essential.

50% non-refundable deposit required at the time of booking, remaining balance to be paid by 1st December.

Add an
overnight stay
package.
Contact us for
details.



Boxing Day Carvery Lunch

12:30pm - 1:45pm

Four-Course Carvery Lunch

Chef's seafood selection, charcuterie and seasonal salads, followed by carvery roast & all the trimmings, ending with delicious desserts and an indulgent cheeseboard.

£65p.p. Adults (price is inclusive of service)

Children 12 years & under half price

Children in highchairs FREE.

Booking essential.

50% non-refundable deposit required at the time of booking, remaining balance to be paid by 1st December.



HOLLYWOOD

New Year's Eve Party

£110p.p.

FOUR-COURSE CARVERY BUFFET, NOVELTIES, DJ & DANCING
PLUS A GLASS OF BUBBLES AT MIDNIGHT

£175p.p.

NEW YEAR'S EVE PARTY PLUS
OVERNIGHT STAY IN A CLASSIC DOUBLE/TWIN/SINGLE ROOM
NEW YEAR'S DAY BREAKFAST
FREE ONSITE PARKING & LATE CHECKOUT AT 12PM
UPGRADE TO A SEAVIEW BALCONY ROOM FOR £50

DRESS TO IMPRESS, HOLLYWOOD STYLE!
PRIZE FOR THE BEST DRESSED!

50% non-refundable deposit required at the
time of booking, remaining balance to be paid
by 1st December. Price is inclusive of service.

Over 18s only.



New Year's Day Carvery Lunch

1:00pm - 2:30pm

Four-Course Carvery Lunch

Chef's seafood selection, charcuterie and seasonal salads, followed by carvery roast & all the trimmings, ending with delicious desserts and an indulgent cheeseboard.

£65p.p. Adults (price is inclusive of service)

Children 12 years & under half price

Children in highchairs FREE.

Booking essential.

50% non-refundable deposit required at the time of booking, remaining balance to be paid by 1st December.





Christmas Stays

Stay with us over Christmas!

One night package from £225p.p.
Overnight on Christmas Day

Two night package from £395p.p.
December 24th – December 26th

Three night package from £590p.p.
December 24th – December 27th

Supplements

Add extra nights: B&B £80 per person, per night.
Sea View Balcony supplement £50 per room, per night

Prices are based on two adults sharing a classic double / twin room. Offer is subject to availability and only available to book directly with our reservations team on: reservations@ommaroohotel.com or 01534 723493.





One-night stay on Christmas Day

December 25th - December 26th

One night package from £225p.p.

Christmas Day

Check-in from 11:00am

Traditional four-course Christmas Day carvery lunch with all the trimmings in Palmer's Restaurant.

Take your table between 12:30pm - 1:45pm.

Watch the King's Speech in the Seaview Lounge at 3:00pm.

Enjoy a light buffet dinner from 7:00pm in Coast Bar & Bistro.

Boxing Day

Full English Breakfast served between 8:00am - 10:00am.

Check-out by 12:00pm.





Two-night stay

December 24th - December 26th

Two night package from £395p.p.

Christmas Eve

Check-in from 2:00pm. Mulled wine and mince pies on arrival.
Enjoy a three-course dinner in Coast Bar & Bistro from 6:30pm.
Details of Local Midnight Mass services are available from reception.

Christmas Day

Full English Breakfast served between 8:00am - 10:00am.
After breakfast is the annual Christmas Morning swim in the Havre des Pas Bathing Pool (or watch from the warm safety of Coast Bar!)
Traditional four-course Christmas Day carvery lunch with all the trimmings in Palmer's Restaurant.
Take your table between 12:30pm - 1:45pm.
Watch the King's Speech in the Seaview Lounge at 3:00pm.
Enjoy a light buffet dinner from 7:00pm in Coast Bar & Bistro.

Boxing Day

Full English Breakfast served between 8:00am - 10:00am.
Check-out by 12:00pm.





Three-night stay

December 24th - December 27th

Three night package from £590p.p.

Christmas Eve

Check-in from 2:00pm. Mulled wine and mince pies on arrival.
Enjoy a three-course dinner in Coast Bar & Bistro from 6:30pm.
Details of Local Midnight Mass services are available from reception.

Christmas Day

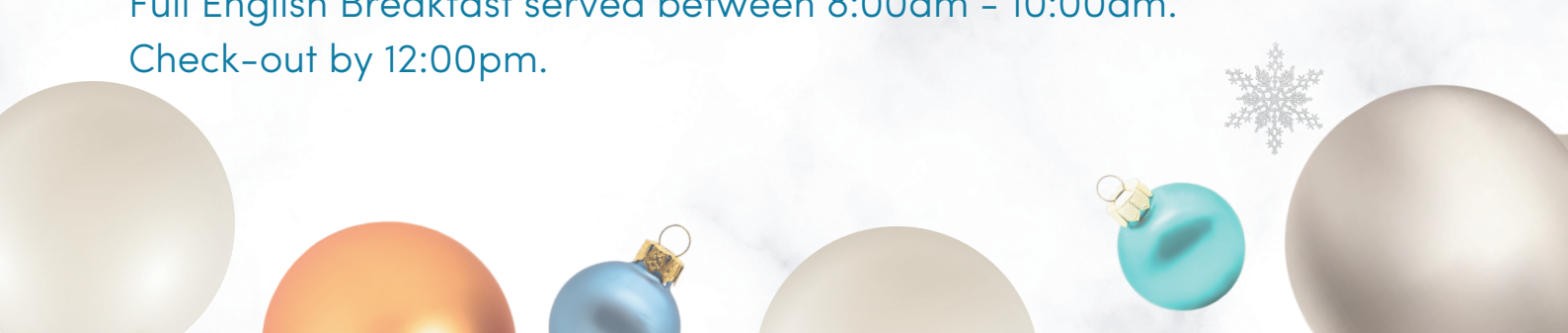
Full English Breakfast served between 8:00am – 10:00am.
After breakfast is the annual Christmas Morning swim in the Havre des Pas Bathing Pool (or watch from the warm safety of Coast Bar!)
Traditional four-course Christmas Day carvery lunch with all the trimmings in Palmer's Restaurant.
Take your table between 12:30pm – 1:45pm.
Watch the King's Speech in the Seaview Lounge at 3:00pm.
Enjoy a light buffet dinner from 7:00pm in Coast Bar & Bistro.

Boxing Day

Full English Breakfast served between 8:00am – 10:00am.
Traditional four-course Boxing Day carvery lunch. Take your table between 12:30pm – 1:45pm.
Enjoy a light buffet dinner from 7:00pm in Coast Bar & Bistro.

27th December

Full English Breakfast served between 8:00am – 10:00am.
Check-out by 12:00pm.



A decorative border featuring various Christmas ornaments (blue, gold, silver, and striped) and gold stars hanging from thin gold lines. Two silver snowflakes are also visible. The background is a light, marbled texture.

Christmas gifting

Ommaroo Hotel Gift Vouchers

Give the gift of choice. Monetary vouchers from as little as £25 are available to purchase, to be redeemed at the Ommaroo Hotel. Let them decide whether to dine or make a night of it!

These vouchers can be redeemed in Palmer's Restaurant or Coast Bar & Bistro (where applicable) against breakfast, lunch, afternoon tea or dinner.

Alternatively, these can be redeemed against accommodation packages or overnight stays.

www.ommaroo.com/gift-vouchers

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OMMAROO

H O T E L

Welcoming you since 1916



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