



CRAFT YOUR OWN  
MEMORABLE CHRISTMAS



QUEENS  
Cheltenham



GALLERY  
HOTEL  
COLLECTION

WHERE  
YOUR  
PERFECT  
CHRISTMAS  
BEGINS





SHAPE NEW TRADITIONS AT  
**QUEENS HOTEL**  
**CHELTENHAM**  
MGALLERY HOTEL COLLECTION

Embrace tradition in both history and style this Christmas by celebrating at Queens Hotel Cheltenham, a unique and prestigious member of the MGallery Hotel Collection.

Step back in time to a bygone era of opulence and refinement in our Grade II listed building, while enjoying all the modern comforts of an exquisite boutique hotel.

Our sumptuous, high-quality menus can be enjoyed throughout the festive period, whether you're holding a private party night or having a gourmet meal in our very own restaurant, Victoria's.

Our dishes provide a true taste of the local area, with fresh, quality produce sourced from local farms and recognised artisans. No visit to Queens Hotel Cheltenham would be complete without experiencing the uniquely ornate Gold Cup Bar. Sink into a luxurious armchair and enjoy the intimate and peaceful ambience with enchanting echoes of a regal past.

Discover the ultimate in luxury surroundings in one of our 84 guest bedrooms and suites, each stunningly decorated to give a traditional feel with a modern twist. Queens Hotel Cheltenham is the perfect place to wake up to over the festive period.

Join us this Christmas – for a quintessentially English experience you'll remember forever.





## FESTIVE PARTIES

Enjoy a decadent evening of celebration at Queens Hotel – from our Christmas cocktail on arrival, to a delicious three-course meal, with tea or coffee and mince pies to finish with entertainment from our resident DJ along the way.

### TO START

Spiced parsnip and cauliflower soup with baked chestnut crumble (v)

Smoked salmon and baby prawn roulade with red cabbage and fennel slaw and smoked chilli jam (gf)

Duck liver parfait with pineapple and black pepper chutney and passion fruit glaze

### MAIN COURSES

Roast turkey with rosemary roast potatoes, festive stuffing, pork chipolata, maple roasted vegetables and gravy

Braised beef blade with potato rösti, panache of vegetables and jus

Fillet of hake with potato gnocchi, artichokes, spinach and black olive and tomato salsa

Butternut squash and wild mushroom Wellington with roast potatoes and panache of vegetables (v)

### DESSERTS

Traditional Christmas pudding with brandy sauce (v)(vg)

Black Forest cheesecake with Amarena cherries and lemon balm

Chocolate opera cake with meringue and berries

### TO FINISH

Mince pies with tea or coffee

**From £48.50 per adult**

Preferential accommodation rates available: please contact the hotel for more information.

[CONTACT US NOW FOR FURTHER DETAILS](#)

50% deposit required per person on return of signed contract. Menu choices and final payment are due one month prior to your event date. Minimum numbers apply. Menu items may change subject to availability by suppliers. Gluten-free options available. In the event of Government intervention the hotel will transfer the booking to an alternative date. Please also note table sizes and finish times are subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.

(gf) gluten-free, (df) dairy-free, (vg) vegan, (v) vegetarian





## FESTIVE AFTERNOON TEA

Indulge in our afternoon tea experience with a special seasonal twist in Duke's Team Room.

### TIFFIN

'Tiffin', our decadent take on afternoon tea, is the perfect way to escape the mayhem, relax with family and friends and enjoy the build-up to the festive celebrations throughout December.

A beautifully presented selection of finger sandwiches, miniature picnic items, cakes and scones, accompanied by locally sourced strawberry preserve and clotted cream, is complemented by an extensive loose leaf tea selection or coffee.

For younger guests, our 'Tiny Tiffin' includes finger sandwiches, sausage roll, Christmas tart, DIY cupcake and a choice of squash or cola-flavoured tea served in a teapot.

**£25.00 per person**  
**£11.50 per child (up to 12)**

Booking is required

### MAKE IT SPARKLE

Add a glass of Chapel Down or Champagne to your festive afternoon tea!

(Charges apply)

Available from 12 noon to 4pm throughout December  
(excluding Friday 24th and Saturday 25th December).  
Subject to availability.

[CONTACT US NOW FOR FURTHER DETAILS](#)

[BOOK A TABLE](#)

In the event of Government intervention the hotel will transfer the booking to an alternative date. Number of people per table will be subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.



FESTIVE

# LUNCHESES AND DINNERES

Join us throughout December for the most delicious two or three-course festive lunches and dinners, in our Victoria's Restaurant.

## TO START

Spiced parsnip and cauliflower soup with baked chestnut crumble (v)

Duck liver parfait with pineapple and black pepper chutney and passion fruit glaze

## MAIN COURSES

Roast turkey with rosemary roast potatoes, festive stuffing, pork chipolata, maple roasted vegetables and gravy

Fillet of hake with potato gnocchi, artichokes, spinach and black olive and tomato salsa

Butternut squash and wild mushroom Wellington, roast potatoes and panache of vegetables (v)

## DESSERTS

Traditional Christmas pudding with brandy sauce (v)(vg)

Chocolate opera cake with meringue and berries

**Two-course £22.50 | Three-course £27.50**

*This menu is available for groups of minimum 7 persons*

CONTACT US NOW FOR FURTHER DETAILS

50% deposit is required at time of booking to secure your reservation. Menu choices and final payment are due 14 days prior to your event date. This menu is available for groups of minimum 7 persons. Menu items may change subject to availability by suppliers. Gluten-free options available. In the event of Government intervention the hotel will transfer the booking to an alternative date. Please also note table sizes and finish times are subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.

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# CHRISTMAS EVE DINNER

Start the festivities in style with a sumptuous  
three-course Christmas Eve Dinner.

## TO START

Spiced parsnip and cauliflower soup with baked chestnut crumble (v)

Smoked salmon and baby prawn roulade with red cabbage and fennel slaw  
and smoked chilli jam (gf)

Duck liver parfait with pineapple and black pepper chutney and passion fruit glaze

## MAIN COURSES

Pan-seared breast of guinea fowl with potato rösti, seasonal greens and jus

Fillet of hake with potato gnocchi, artichokes, spinach and black olive and tomato salsa

Caramelised leek and wild mushroom gnocchi with hard cheese cream coulis  
and baby watercress (v)

## DESSERTS

Selection of British and French cheeses with winter spiced chutney, nuts and celery

Chocolate opera cake with meringue and berries

Black Forest cheesecake with Amarena cherries and lemon balm

**From £35.00 per adult and £17.50 per child (up to 12)**

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# CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone celebrations as we serve up all the scents and flavours of Christmas.

Step into our Regency Suite or Victoria's restaurant and start your lunch with a glass of fizz before five mouth-watering courses with all the trimmings, followed by our hand-chosen coffees and exquisite mince pies.

Seating times available: 12 noon – 14.30pm

## AMUSE-BOUCHE

Duck parfait and hazelnut bonbon

## TO START

Wild mushroom soup with black truffle oil (v)

Langoustine and smoked trout terrine with Keta caviar and squid ink mayonnaise

Waghorne's Butchers beef tartare with traditional pickles, shimeji mushrooms and sun-blushed tomatoes

Creamy buratta cheese with Heritage tomatoes and raspberry vinaigrette (v)

## INTERMEDIATE

Sicilian lemon sorbet (gf)(df)(vg)(v)

## MAIN COURSES

Roast turkey with roast potatoes, festive stuffing, pork chipolata, traditionally roasted vegetables and gravy

Oven-baked beef Wellington with potato gratin, seasonal vegetables and jus

Pan-roasted monkfish tail with baby vegetables and curried mussels à la nage

Heritage balsamic beetroot and sheep's cheese tarte tatin with watercress salad (v)

## DESSERTS

Cheeses from the British Isles and beyond with chutney and savoury biscuits

Traditional Christmas pudding with brandy sauce (v)

Exotic dome with mango and passion fruit compote and micro herbs

Trio of chocolate finger with caramelised hazelnuts and berries

## TO FINISH

Mince pies with coffee

From £99.00 per adult and £49.50 per child (up to 12)

Please note your table will be available for 2 hours.

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ENJOY OUR

# BOXING DAY GALA DINNER

Make Boxing Day Special too. Dress up for our Black Tie Gala Dinner and enjoy a sumptuous three-course meal followed by dancing and entertainment.

## TO START

French onion soup with cheese crouton (v)

Roast beef with tuna sauce, pointed baby peppers, capers and watercress

Avocado and crayfish salad, with baby coriander and tapioca crisp

Beetroot and portobello mushroom tartare with pickled shimeji mushrooms and sun-blushed tomatoes (v)

## MAIN COURSES

Pan-roasted lamb rump with potato gratin, baby vegetables and jus

Confit duck leg with fondant potato, textures of beetroot and cranberry glaze

Pan-fried fillet of trout with potatoes, rainbow chard and parsley and caper butter

Creamy leek and mushroom strudel with fondant potato and baby vegetables (v)

## DESSERTS

Selection of British and French cheeses with winter spiced chutney, nuts and celery

Jasmin tea and chocolate Sachertorte with berries

Red fruit sablé with vanilla ice cream

Salted caramel cheesecake with toffee sauce

**From £55.00 per person**

**CONTACT US NOW FOR FURTHER DETAILS**

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## AN UNFORGETTABLE FESTIVE BREAK

Give yourself the perfect Christmas gift: two or three days of repose and pure pleasure at the Queens Hotel, where we'll be delighted to give you a festive stay to remember.

### CHRISTMAS EVE

Start the holiday the way you mean to go on, with a traditional cream tea served by the roaring fire in our Duke's Tea Room. In the evening enjoy a sumptuous festive three-course dinner. If you would like to attend Midnight Mass, the team will give you advice about nearby services, and meet you with mulled wine and mince pies on your return.

### CHRISTMAS DAY

Wake to a traditional English breakfast – for you to enjoy before or after your presents! Then sit down to a traditional five-course Christmas lunch. In the afternoon watch The Queen's Speech as you indulge in a slice of Christmas cake and, if you've still room, take a light Christmas supper before bedtime.

### BOXING DAY

May we recommend a leisurely start to the day with breakfast in the restaurant or even in your room? Spend the day exploring the town and the many country walks. Try our lunch menu (not included) or a relaxing drink at the Gold Cup Bar or in Duke's Tea Room. In the evening dress up to the nines for our Black Tie Gala Dinner.

### MONDAY 27TH DECEMBER

An excellent Queens Hotel breakfast will provide the perfect fuel for your homeward travel. We'll wish you a safe journey and look forward to welcoming you to Queens Hotel Cheltenham again.

[CONTACT US NOW FOR FURTHER DETAILS](#)

Packages include accommodation and meals, based on two people sharing – a single room occupancy supplement will apply. Subject to availability. Check-in available from 3pm and check-out at 11am. Full deposit required at time of booking. Cancellation policy: 14 days (2pm) prior to arrival without charge. In the event of Government intervention the hotel will transfer the booking to an alternative date. The number of people per table and the finish times will be subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.



### TWO-NIGHT STAY

24th to 26th December  
From £310.00 per person

### THREE-NIGHT STAY

24th to 27th December  
From £428.00 per person

### AN EXTRA SPECIAL CHRISTMAS

Enhance your festive stay by upgrading to a Deluxe or Suite and enjoy a truly distinctive room with a whole host of indulgent extras.

Upgrade from just £25.00 per room per night.

Upgrades subject to availability.



# NEW YEAR'S EVE

Take your New Year celebrations to a new level – the exquisite dining experience of our Black Tie Gala Dinner. Enjoy a cocktail on arrival before taking a seat for a magnificent five-course meal followed by entertainment and dancing.

## AMUSE-BOUCHE

Duck parfait and hazelnut bonbon

## TO START

Leek ash cured wild trout with Keta caviar, daikon crab ravioli and dill oil (gf)

## INTERMEDIATE

Queen's gin sorbet

## MAIN COURSE

Butternut squash and wild mushroom Wellington with potato rösti and baby leeks (v)  
Waghorne's Butchers fillet of beef, potato rösti, baby leeks, wild mushrooms and black truffle jus

## DESSERT

Royale dome with honeycomb and passion fruit glaze

## CHEESE PLATE

Selection of British and French cheeses with winter spiced chutney, nuts and celery

## NEW YEAR'S EVE DINNER

*(black tie, adults only)*

£119.00 per person

## NEW YEAR'S EVE DINNER & OVERNIGHT STAY

*(including breakfast)*

From £349.00 per person

Stay dates: 31/12/21 to 02/01/22, based on two people sharing – a single room occupancy supplement will apply.  
Subject to availability and T&Cs apply.

Full payment is required at the time of booking and is non-refundable. Pre-orders required one-month prior to your event date. Menu items may change subject to availability by suppliers. Gluten-free options available. Please also note table sizes are subject to Government guidelines. Car parking charges apply when dining / staying at the hotel.

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# PERSONALISED GIFT EXPERIENCE

A time to spoil someone

Spoil a colleague or loved one this year with a Queens Hotel gift voucher.

- Afternoon tea at £25.00 per person
- Overnight stay from £120.00
- Bespoke Experience from £50.00
- Dinner at Victoria's from £30.00 per person

[CLICK HERE TO DISCOVER OUR VOUCHERS](#)







We take guest and employee safety very seriously and place it as our top priority. Hygiene is essential and Accor has introduced intensified hygiene and prevention measures to ensure your safety. The ALLSAFE label, developed with and vetted by Bureau Veritas, represents our new elevated cleanliness protocols and standards, and provides assurance that these standards are met in our hotels.



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