



THE  
**QUEENS**  
HOTEL



SPEND TIME WELL SPENT



# Christmas 2023

Stylish surroundings, the magic of Christmas traditions,  
great entertainment, and absolutely stunning food. There is  
nothing quite like a festive celebration at The Queens Hotel.



## SHAPE NEW TRADITIONS AT THE QUEENS HOTEL

Welcome to The Queens Hotel. Located in the heart of the festival town of Cheltenham, we know a thing or two about how to celebrate.

Transformed into a winter wonderland with sparkling lights, the smell of fresh Christmas firs, the twinkle of a bauble and the scent of mulled wine in the air. Take the weight off, find refuge in front of the roaring fire or party at a Christmas or New Year party to end all parties.

We cross generations and bring families and friends together with a programme of exciting events. From foot stomping parties to festive afternoon tea, bring your friends, grab your colleague or treat your in-laws with the kids. Enjoy delicious food and a cosy, warm welcome.

This is a quintessential Christmas celebration that you will all remember forever.





## FESTIVE PARTIES IN THE REGENCY SUITE

Enjoy an evening of celebration in our Regency Suite – from a welcome glass of fizz, to a delicious three-course meal, with tea or coffee and mince pies to finish. Followed by entertainment from our resident DJ for a foot-stomping great night.

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### TO START

Carrot and rosemary soup, chilli roasted pumpkin seeds (VG) (GF)

Three cheese tart, watercress aioli (V) (GF)

Ham hock and parsley terrine, pickled carrots and artichoke crisps (GF)

### MAIN COURSES

Roast English turkey, festive stuffing, fondant potato and gravy (GF on request)

Feather blade of English beef slow cooked in a garlic and thyme sauce (GF)

Poached fillet of salmon, tomato, lime and chive salsa (GF)

Spiced vegetable parcel, coconut dhal, orange and cardamom rice (VG)

### DESSERTS

Chocolate, orange tart, orange gel (GF) (Vegan on request)

Christmas pudding, brandy panna cotta

Vanilla cheesecake, caramel sauce

### TO FINISH

Tea and coffee with mince pie

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**£54.50 per person**

Shared party nights available throughout December, tables of 8-10

Private parties also available, minimum numbers apply.

### CONTACT US

for further details

(V) – vegetarian (VG) – vegan (GF) – gluten free (DF) – dairy free



## OPTIONAL EXTRAS

Cheese plate £10.00 per person

Canapés £6.00 per person

Smoked salmon mousse • Honey and mustard roast chipolatas  
Avruga caviar and dill • Wild mushroom and truffle tartelette

Chocolates £3.00 per person - two per person



## CHRISTMAS CELEBRATIONS YOUR WAY

There are so many ways to celebrate Christmas with friends, family and colleagues. Pre-booking is essential for this popular experience.

## CHRISTMAS BRUNCH & BUBBLES

Our festive brunch menu is served from Thursday to Saturday throughout December, between 11.00am and 3.00pm – so reserve your table now.

Why not treat yourself and upgrade to Bottomless Brunch?

Private Party dates are also available throughout December, subject to minimum numbers of 80. 50% deposit required per person on return of signed contract. Menu choices and final payment are due one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.



## FESTIVE AFTERNOON TEA

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

Our decadent 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.

Dine on a beautifully presented selection of sandwiches, delicious cakes and scones, accompanied by locally sourced strawberry preserve and clotted cream. Complemented by an extensive loose leaf tea selection or freshly brewed coffee.

**£27.50 per person**

## MAKE IT SPARKLE

Add a glass of Nyetimber Classic English Champagne to your festive afternoon tea! (Charges apply)

Available from 12.30pm to 4.30pm throughout December (subject to availability).



**BOOK NOW**



## FESTIVE MENUS

### VICTORIA'S FESTIVE LUNCHEAS AND DINNER

Join us from late November through to Christmas for the most delicious festive lunches and dinners in Victoria's.

**£45.00 per person** (tables of five and over).

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#### TO START

Carrot and rosemary soup, chilli roasted pumpkin seeds (VG) (GF)

Three cheese tart, watercress aioli (V) (GF)

Ham hock and parsley terrine, pickled carrots and artichoke crisps (GF)

#### MAIN COURSES

Roast English turkey, festive stuffing, fondant potato and gravy (GF on request)

Feather blade of English beef slow cooked in a garlic and thyme sauce (GF)

Poached fillet of salmon, tomato, lime and chive salsa (GF)

Spiced vegetable parcel, coconut dhal, orange and cardamom rice (VG)

#### DESSERTS

Chocolate, orange tart, orange gel (GF) (Vegan on request)

Christmas pudding, brandy panna cotta

Vanilla cheesecake, caramel sauce

#### TO FINISH

Tea and coffee with mince pie

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#### OPTIONAL EXTRAS

Cheese plate £10.00 per person

Canapés £6.00 per person

Smoked salmon mousse • Honey and mustard roast chipolatas  
Avruga caviar and dill • Wild mushroom and truffle tartelette

Chocolates £3.00 per person - two per person

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

50% deposit required per person on return of signed contract. Menu choices and final payment are due one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.



## FESTIVE MENUS

### CHRISTMAS DAY LUNCH

Step into our Regency Suite or Victoria's and enjoy five mouth-watering courses with all the trimmings, followed by coffee and our exquisite mince pies.

Seating times available:  
12:30pm - 2:30pm

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#### AMUSE-BOUCHE

Sweet potato and coconut soup, chilli oil (VG) (GF)

#### TO START

Ratatouille, spinach and mozzarella tart, pesto dressing (GF) (Vegan on request)

Lemon scented pressed salmon, tomato, nori and chive dressing (GF)

#### MAIN COURSES

Roast breast of Norfolk turkey, festive stuffing, bacon roll

Chickpea, mushroom and garlic Wellington (VG) (Gluten free on request)

All served with herb roast potatoes, cauliflower cheese, fresh vegetables and gravy

#### DESSERTS

Christmas pudding, brandy panna cotta

Chocolate truffle cake, clotted cream and roasted chocolate

#### TO FINISH

Tea and coffee with mince pie

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**Adults £115.00 | Children under 12 £57.50**  
**Under 5's go free**



**BOOK NOW**

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free

Full payment required per person at the time of booking. Final menu choices are due by 25th November 2023. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options.



# RESIDENTIAL FESTIVE STAYS

## AN UNFORGETTABLE CHRISTMAS BREAK

We will make Christmas effortless for you and the family with our inclusive festive breaks. Look forward to glittering decorations, mouth-watering food and drink, and a well-deserved time to relax and reunite while we take care of you.



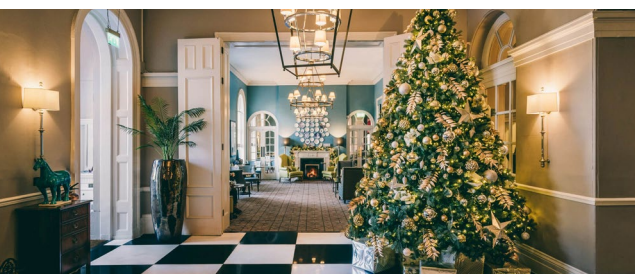
### CHRISTMAS EVE

Start the holiday the way you mean to go on with a sumptuous festive dinner and a great night's sleep.



### 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 King's Speech* as you indulge in a slice of Christmas cake and, enjoy a cold cut Christmas buffet before bedtime.



### BOXING DAY

After a fulfilling breakfast, choose to get out and explore Cheltenham or simply relax at the hotel and unwind. Dine on a delicious dinner in the evening.



### 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 again.

## THREE-NIGHT STAY 24th to 27th December

From £539.00 per adult or child aged 13 and over.

Children aged 6-12 can stay from £85.00 per night when they are sharing the bedroom with two adults. Children aged 5 and under stay for free.

Single supplement of £240.00 per room for the three-night stay will be applied.

50% deposit is required at time of booking to secure your reservation. Menu choices and final payment are due 14 days prior to arrival. Package includes accommodation and meals, based on two adults sharing a Classic room. Check-in available from 3pm and check-out at 11am. Cancellation policy: 14 days (2pm) prior to arrival without charge. Car parking charges apply when staying at the hotel.



**BOOK NOW**



# NEW YEAR'S EVE

## NEW YEAR'S EVE GALA DINNER

Take your New Year celebrations to a new level with the exquisite dining experience of our Black Tie Gala Dinner. Enjoy a welcome glass of fizz before taking a seat for a magnificent five-course meal. Entertainment and dancing with our live saxophonist will continue into the early hours.

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### CANAPÉS

Smoked salmon mousse, Avruga caviar and dill

Pork, honey and mustard mini kebab

Single Gloucester and spinach tart (GF)

### TO START

Carrot and rosemary soup, chilli roasted pumpkin seeds (GF) (VG)

Goat's cheese panna cotta, poppy seed salad basket (V)

### MAIN COURSES

Fillet of beef, gratin potato, honey roast parsnips, garlic and thyme gravy (GF)

Crispy vegetable parcel, coconut dhal, granola and cardamom rice (VG)

### DESSERT

Chocolate truffle cake, clotted cream and roasted chocolate (GF)

### CHEESE COURSE

Queens blue, poached pear and oatcakes

### TO FINISH

Tea and coffee with chocolate truffles

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**£119.00 per person | Tables of 10 £1,100**

### CONTACT US

for further details

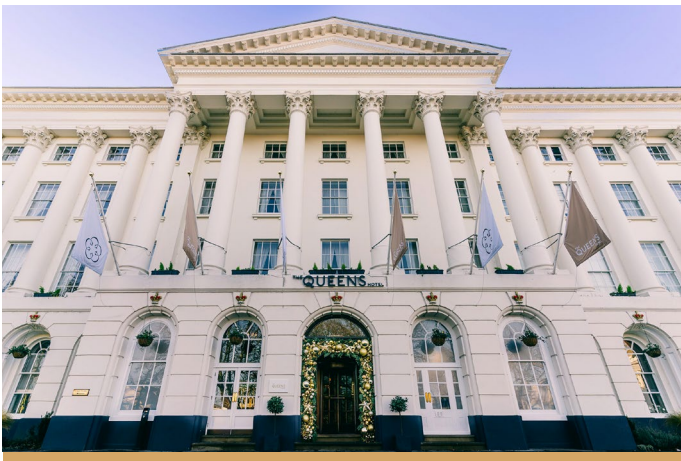
Full payment is required at the time of booking and is non-refundable. Pre-orders required by 2nd December. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.

## PERSONALISED GIFT EXPERIENCES

## GIVE THE GIFT OF CHOICE THIS CHRISTMAS

Spoil a colleague or loved one this festive season with a gift voucher they can choose to spend however they wish at The Queens Hotel. From afternoon tea, to cocktails and an overnight break – there are so many ways to treat themselves.

## BROWSE GIFT VOUCHERS





THE  
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HOTEL



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