

## 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

