

THE
QUEENS
HOTEL



**CELEBRATE THE FESTIVE
SEASON IN STYLE**

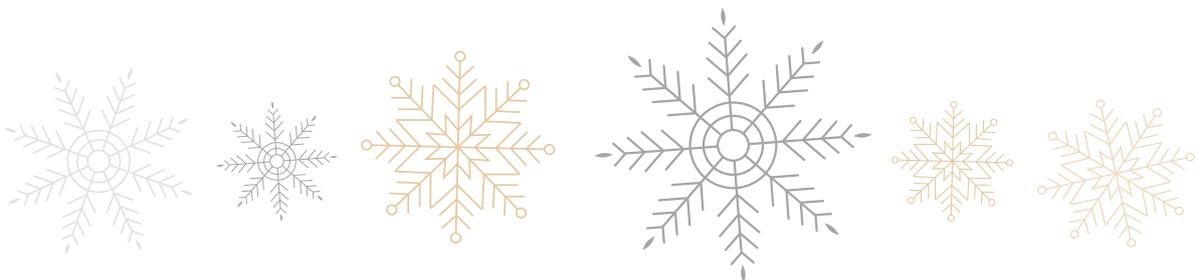


As one of the most popular Christmas party venues in Cheltenham, we know how to throw a great party. One that everyone can enjoy and will talk about well into the New Year.



Experience the party vibes the second you walk through the door adorned with twinkling decorations to welcome you. For a festive celebration like no other, join us for a foot-stomping Christmas party with great food and festive cheer. Catch up with friends over our bottomless afternoon tea and ring in the New Year in style with your loved ones.

THIS IS A QUINTESSENTIAL CHRISTMAS CELEBRATION THAT YOU WILL ALL REMEMBER FOREVER.





CHRISTMAS PARTY NIGHTS

Get the gang and the team together for a knees-up to celebrate the end of the year at one of our fabulous party nights. Dine on a delicious festive feast before taking to the Regency Suite dance floor for an evening bursting with laughter and good times.

TO START

Lightly spiced sweet potato and coconut soup, roasted sunflower seeds (pb), (gf)

Smoked salmon mousse, pickled cucumber and caviar

Terrine of roast butternut squash, feta, tomato, honey, and pumpkin seeds (vg), (gf)

MAIN COURSES

Roast English turkey, pigs in blankets, festive stuffing and gravy (gf available on request)

Featherblade of English beef, slow cooked in onion gravy (gf)

Steamed fillet of seabream, creamed potato and Choron sauce (gf)

Leek and chickpea cottage pie, flavoured with garlic and thyme (pb)

All served with roasted vegetables and potatoes

DESSERTS

Christmas pudding, brandy panna cotta (gf or df available on request)

Vanilla cheesecake, toffee sauce and roasted white chocolate

Bakewell tart, clotted cream and raspberry sauce (gf or df available on request)

TO FINISH

Coffee and mince pie (gf available on request)

from £49.50 per person

Want to join the buzz of our shared party nights?
We have tables of 8-10 available November to January.

Fancy taking our space exclusively for a private party?
If your group is over 60 people, it's all yours.

BOOK NOW

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) dairy free
For more information on allergens, calories, or dietary requirements, please speak to one of the team.





CHRISTMAS PARTY NIGHTS INCLUDE:

Three-course festive meal, tea, coffee and mince pie with entertainment until midnight.

NOVEMBER

Sunday to Thursday **£49.50 per person**
Friday and Saturday **£53.50 per person**

DECEMBER

Sunday to Wednesday **£49.50 per person**
Thursday **£53.50 per person**
Friday and Saturday **£56.50 per person**

JANUARY **£48.00 per person**

EXCLUSIVE USE PARTY NIGHTS

For grand parties of 60 guests and over, have the Regency Suite with its own bar all to yourself.

£275.00 supplement applies

PRIVATE CHRISTMAS LUNCH

Celebrate Christmas with friends, family and colleagues with a delicious festive lunch in your own private space.

Minimum numbers of 20 **£50.50 per person**



When you sign your contract, we will ask you for a 50% deposit for each person in your party. We will need your final payment and all menu choices one month prior to your party night. Whilst we do our utmost to stick to the original menu here, some suppliers may change before we reach December and we will advise you of any menu changes. We can cater for all diets including gluten-free, vegetarian and vegan options. For party night guests, car parking is free. If you are staying overnight there is a charge for parking. Parking is available on a first come basis.



FESTIVE AFTERNOON TEA



Our delicious afternoon tea is the perfect way to escape the mayhem, get together with family and friends and enjoy the build-up to the festive celebrations this December.



Dine on a selection of finger sandwiches, delicious cakes and freshly baked scones topped with strawberry preserve and clotted cream. All topped off with a choice of Newby loose leaf tea or freshly brewed coffee.

For an extra indulgent treat, upgrade to our bottomless afternoon tea and enjoy 90 minutes of unlimited Drusian Prosecco.

FESTIVE AFTERNOON TEA

£32.50 per person

BOTTOMLESS AFTERNOON TEA

£47.50 per person

Available from 12 noon to 4:00pm, from 24th November until 31st December (subject to availability).

[BOOK NOW](#)

FANCY FESTIVE AFTERNOON TEA FOR 12 OR MORE?

Get in touch and let our sales team book you in.

[ENQUIRE NOW](#)



CHRISTMAS DAY LUNCH

Get together with all the family and join us for a mouth-watering four-course Christmas Day lunch with all the festive trimmings.

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

AMUSE-BOUCHE

Potato and chestnut soup (pb), (gf)

STARTERS

Terrine of roast butternut squash, feta, tomato, honey, and sunflower seeds (vg), (gf)

Smoked salmon mousse, pickled cucumber and caviar

MAIN COURSES

Roast Breast of Norfolk turkey, festive stuffing, bacon roll

Leek and chickpea cottage pie, flavoured with garlic and thyme (pb)

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

DESSERTS

Christmas pudding, brandy panna cotta (gf or df available on request)

Honeycomb cheesecake, chocolate sauce

TO FINISH

Coffee and mince pie (gf available on request)

Adults £125.00 | A child under 12 £60.00 | Under 5's eat free

BOOK NOW

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) dairy free
For more information on allergens, calories, or dietary requirements, please speak to one of the team.

When you book, full payment for each person in your party is required and is non-refundable. To ensure your meal runs smoothly, we will send you a reminder a month before your Christmas Day lunch to collect your menu choices. While we strive to maintain the original menu, supplier availability may result in changes, and we will notify you of any updates. We cater to all dietary requirements, including gluten-free, vegetarian, and vegan options. While we do our utmost to accommodate seating requests, we cannot guarantee a specific table or location.

RESIDENTIAL FESTIVE STAYS

AN UNFORGETTABLE FESTIVE BREAK

Let us take care of you this Christmas with our inclusive festive break. Step into a world of festive cheer and twinkling lights. Look forward to glittering decorations, festive feasts and creating lasting memories with your loved ones.

CHRISTMAS EVE

- Arrive and unwind.
- Enjoy canapés before dinner.
- Savour a festive dinner in the evening.

CHRISTMAS DAY

- Begin the day with a breakfast feast.
- Dine on a four-course Christmas lunch with all the trimmings.
- Relax in the afternoon and watch the King's Speech with an indulgent slice of Christmas cake.
- Pick at the Christmas buffet in the evening.

BOXING DAY

- Fuel up on breakfast for a day of adventure.
- Explore the charming streets of Cheltenham for the day.
- Enjoy a delicious dinner.

27th DECEMBER

- Enjoy one last breakfast before a final goodbye.



THREE-NIGHT STAY

24th to 27th December

From £615.00



per adult or child aged 12 and over. Children aged 6-11 can stay from £60.00 per night when they are sharing the bedroom with two adults. Children aged 5 and under stay for free.

[BOOK NOW](#)

Package includes accommodation and meals, based on two people sharing a Classic bedroom. A single supplement of £50.00 per room per night 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. 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.



NEW YEAR'S EVE

GALA DINNER CELEBRATION

Ring in 2026 in style with our Black-Tie Gala Dinner. Raise a glass of fizz to kick start the celebrations before taking a seat for a magnificent five-course meal. Enjoy our live saxophonist and take to the dance floor for an unforgettable end to the year.

CANAPÉS

Smoked salmon mousse, caviar and dill
Pork, honey and mustard mini sausages
Tomato arancini

AMUSE-BOUCHE

Lightly spiced sweet potato and coconut soup, roasted sunflower seeds (pb), (gf)

TO START

Terrine of roast butternut squash, feta, tomato, honey and pumpkin seeds (vg), (gf)

MAIN COURSE

Fillet of beef served pink, gratin potatoes, greens, gremolata and red wine sauce

Leek and chickpea cottage pie, flavoured with garlic and thyme (pb)

DESSERT

Vanilla cheesecake, toffee sauce and roasted white chocolate

CHEESE COURSE

Goat's cheese and poached pear "sandwich"

TO FINISH

Coffee and chocolate truffle

£125.00 per person | Tables of 10 £1,200

BOOK NOW

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) dairy free
For more information on allergens, calories, or dietary requirements, please speak to one of the team.

We will ask for full payment for each person in your party when you book. To make sure your evening runs smoothly, we will ask for your menu choices by 2nd December 2025. Whilst we do our utmost to stick to the original menu here, some suppliers may change before we reach December and we will advise you of any menu changes. We can cater for all diets including gluten-free, vegetarian and vegan options. If you are travelling by car and staying overnight, there is a charge for parking. Parking is available on a first come basis.



MAKE PLANS FOR 2026

BURNS NIGHT CELEBRATION SATURDAY 24TH JANUARY 2026

Take your taste buds on a Highland fling with our Burns Night celebration. Begin with a glass of fizz and the timeless ritual of the 'Address to the Haggis' led by our piper. Feast on a classic Scottish meal of haggis, neeps and tatties. Then, get ready for a night of dancing to beloved tunes like Scotland the Brave and Loch Lochmond with our lively Ceilidh band. Slàinte to a night to remember.

Glass of Prosecco

TO START

Warm smoked salmon, potato and barley broth

MAIN COURSE

Chicken breast, haggis, neeps, tatties, and wild mushroom sauce

Vegan haggis, neeps, tatties, and wild mushroom sauce (pb)

DESSERT

Cranachan and chocolate cup

Adults £80.00

BOOK NOW

(vg) - vegetarian (pb) - plant based (gf) - non-gluten containing ingredients (df) dairy free
For more information on allergens, calories, or dietary requirements, please speak to one of the team.

When you book, full payment for each person in your party is required and is non-refundable. To ensure your meal runs smoothly, we will send you a reminder a month before your Burns Night celebration to collect any dietary requirements. While we strive to maintain the original menu, supplier availability may result in changes, and we will notify you of any updates. We cater to all dietary requirements, including gluten-free, vegetarian, and vegan options. For this event there will be shared tables and while we do our utmost to accommodate seating requests, we cannot guarantee a specific table or location.



HANDCRAFTED GIFT EXPERIENCES

GIVE THE GIFT OF CHOICE THIS CHRISTMAS

Delight 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 indulgent afternoon teas to exquisite cocktails and vouchers towards an escape in the heart of Cheltenham, there are so many treats to choose from.

[BROWSE GIFT VOUCHERS](#)



THE
QUEENS
HOTEL

The Queens Hotel, The Promenade, Cheltenham, GL50 1NN

T: 01242 514 754 E: meetings@queenshotelcheltenham.com W: queenshotelcheltenham.co.uk/christmas