



CREATE FESTIVE MOMENTS
THAT MATTER







As one of the most popular venues in Cheltenham for Christmas parties, we have been building an excellent reputation over recent years for creating an unforgettable celebration for everyone to enjoy.



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 full of 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**

Sweet potato and coconut soup, chilli roasted pumpkin seeds (VC) (GF)

Mediterranean vegetable and Mozzarella tart, pesto mayonnaise (V) (GF)

Confit duck terrine, onion chutney, Queens bread



#### **MAIN COURSES**

Roast English turkey, pigs in blanket, festive stuffing, fondant potato, gravy (GF available on request)

Feather blade of English beef, slow cooked in a grain mustard and cream sauce (GF)

Poached fillet of salmon, creamed potato, fine beans, hollandaise sauce (GF)

Mushroom, chickpea and spinach Wellington, fondant potato, gravy (VG)



# **DESSERTS**

Chocolate orange tart, orange gel (GF) (VG)

Christmas pudding, brandy panna cotta (GF and VG available on request)



Lemon tart, Chantilly cream

## **TO FINISH**

Coffee and mince pie (GF available on request)



# from £49.50 per person

Shared party nights available November to January, tables of 8-10.

Exclusive use party nights also available, minimum numbers apply.

**BOOK NOW** 









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

#### **NOVEMBER**

Sunday to Thursday £49.50 per person Friday and Saturday £52.50 per person

# **DECEMBER**

Sunday to Wednesday £49.50 per person

Thursday £52.50 per person

Friday and Saturday £55.50 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.

£250.00 supplement applies

## **OPTIONAL EXTRAS**

Cheese plate £10.00 per person
Canapés £6.00 per person

- Smoked salmon mousse, caviar and dill
- · Honey and mustard roast sausage bites
- Wild mushroom and truffle tartelette

Chocolates (two per person) £3.00 per person

# PRIVATE CHRISTMAS LUNCH

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

Minimum numbers of 20 £49.50 per person





# **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 locally sourced 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**

£30.00 per person

# **BOTTOMLESS AFTERNOON TEA**

£45.00 per person



Available from 12 noon to 4:00pm throughout December (subject to availability).







# 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**

Wild mushroom and truffle soup (V) (GF)

## **STARTERS**

Mediterranean vegetable and Mozzarella tart, pesto mayonnaise (V) (GF available on request)

Cajun spiced salmon, tomato salsa, nori dust and lime (GF)



#### MAIN COURSES

Roast breast of Norfolk turkey, festive stuffing, bacon roll (GF available on request)

Leek, potato and lentil Wellington (VG)

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



# **DESSERTS**

Christmas pudding, brandy panna cotta (GF and VG available on request)

Chocolate truffle cake, clotted cream, roasted chocolate



Coffee and mince pie (GF available on request)

Adults £120.00 | Children under 12 £60.00 | Under 5's go free



# **BOOK NOW**

(V) - vegetarian (VC) - vegan (GF) - non gluten containing ingredients (DF) - dairy free



# 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 and Champagne before dinner.
- Dive into 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.
- · Graze on a 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 DECEMEMBER

• Enjoy one last breakfast before a final goodbye.



# TWO-NIGHT STAY

24th to 26th December

From £435.00

# THREE-NIGHT STAY

24th to 27th December

From £595.00



per adult or child aged 13 and over. Children aged 6-12 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**

## **EVE GALA DINNER**

Ring in 2025 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, Avruga caviar dill (GF)
Pork, honey and mustard mini sausages
Single Gloucester and spinach tart (GF)

## **AMUSE-BOUCHE**



Sweet potato and coconut soup, chilli roasted pumpkin seeds (VG) (GF)

#### **TO START**

Hummus and feta tart, Harissa roasted chickpeas, toasted seeds, crisp bread (GF)

## **MAIN COURSES**

Fillet of beef served pink, champ potato, French beans, light peppercorn sauce (GF)

Leek, potato and lentil Wellington, fondant potato, spinach (VG)

#### **DESSERT**

Chocolate truffle cake, clotted cream, roasted chocolate (CF)

## **CHEESE COURSE**

Queens blue and mature cheddar, poached pear and oatcakes

### **TO FINISH**

Coffee and chocolate truffle

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

# **BOOK NOW**

(V) – vegetarian (VC) - vegan (GF) - non gluten containing ingredients (DF) - dairy free

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 2024. 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 or staying overnight, there is a charge for parking.



# **MAKE PLANS FOR 2025**



# **BURNS NIGHT CELEBRATIONS 25TH JANUARY**



Take your taste buds on a Highland fling with our Burns Night evening. Begin the evening with the timeless ritual of the 'Address to the Haggis' with our piper before dining on classic haggis and neeps. Then dance the night away in true Scottish style with a lively Ceilidh band.

# **TO START**

Potato and chive soup, smoked haddock mousse, croutons

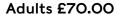
## **MAIN COURSES**

Breast of haggis stuffed chicken, neeps, tattie fritter, peppercorn sauce

#### **DESSERT**



Cranachan and chocolate cup





**BOOK NOW** 



We will ask for full payment for each person in your party when you book. Whilst we do our utmost to stick to the original menu here, some suppliers may change before we reach January 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 or staying overnight, there is a charge for parking.





# 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 Promenade, Cheltenham, GL50 1NN

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

