





QUEENSGATE HOTEL & Centre of Business & Personal Excellence



Welcome to
Christmas at
Queensgate Hotel

You are invited to celebrate the Festive Season 2017 at the Queensgate Hotel.

With our personal touch and excellent menu, we have your Christmas party in the style you want covered. Festive lunches, party nights and Christmas Day are all part of the line-up. There is something for everyone. We'll also add, delicious home cooked food - whether its just for 2 or right up to 200 people, as well as looking after your special dietary or specific needs*.

The events team here can make it a very special and personalised event for you. We look forward to welcoming you to the Queensgate Hotel and celebrating with us.



* (v) indicates vegetarian option available. (gf) indicates gluten free option available.



Festive Lunch & Dinner

Light the touch paper of the Christmas season in style with a traditional festive lunch or dinner. Whether you are with friends, family or colleagues, enjoy the warmest of welcomes from our team.

Served every day from 1st Dec – 23rd December £14.95 per person for festive lunch £17 per person for festive dinner Pre order required for parties of 6 or more

Starters

Homemade tomato and roasted red pepper soup $(v,g\!f)$ Homemade mixed game terrine Prawn and crab cocktail lettuce cups

Pear salad drizzled with a Stilton sauce

Main Courses

Roast Norfolk Turkey with all the trimmings (gf)Oven baked salmon fillet with hollandaise sauce (gf)Roasted butternut squash with ratatouille (v, gf)All served with Chef's selection of fresh seasonal vegetables and potatoes.

Desserts

Traditional Christmas Pudding with brandy sauce (v, gf)

Chef's own sticky toffee pudding smothered in toffee sauce and topped with chopped dates

Homemade chocolate orange cheesecake served with $\operatorname{Chantilly\,cream}(v)$

To Finish

Freshly Brewed Coffee and Mince Pies (v, gf)

^{* (}v) indicates vegetarian option available. (gf) indicates gluten free option available.



a Merry Christmas from all at the Queensgate Hotel



Disco Party Nights

Eat, drink and dance the night away as our resident DJ keeps the music simmering. A perfect way to end the year! Three course choice menu with disco. Drinks and room packages available too!

Throughout December £24.95 per person 7.30pm sit down. Pre-orders 3 weeks in advance

Starters

Homemade tomato and roasted red pepper soup (v,gf) Homemade mixed game terrine with chutney Pear salad drizzled with a Stilton sauce (v,gf) Scottish smoked salmon, prawns and capers drizzled with olive oil (gf)

Main Courses

Roast Norfolk turkey with all the trimmings (gf) Roast sirloin of beef with Yorkshire pudding (gf) Oven baked salmon fillet with hollandaise sauce (gf) Roasted butternut squash with ratatouille (v,gf) All served with Chef's selection of fresh seasonal vegetables and potatoes.

Desserts

Traditional Christmas Pudding with brandy sauce (v, gf option)

Homemade Chocolate orange cheesecake served with Chantilly cream $\left(v\right)$

Brandy snap basket filled with fresh berries (v, gf)

Chef's own sticky toffee pudding smothered in toffee sauce and topped with chopped dates $\left(v\right)$

Cream filled profiteroles with warm chocolate sauce (v)

^{* (}v) indicates vegetarian option available. (gf) indicates gluten free option available.

Christmas Day Lunch

A day for family and friends to share the magic of Christmas Day. Sit back and relax. We'll do the rest!

£39.95 per person

£16.95 for children under 12 years. Under 3's eat free Sittings from 12.30-2.30pm. Pre orders for special diets.

Starters

Baked Portobello mushrooms stuffed with ricotta cheese with balsamic glaze (v,gf)

Potato cakes topped with smoked salmon served with crème fraiche infused with garlic and chives (gf)

Carrot and roasted red pepper soup served with freshly baked crusty bread (v,gf)

Homemade mixed game terrine served with freshly baked crusty bread (gf)

Main Courses

Roast Norfolk Turkey with all the trimmings (gf)

Forerib of beef cooked to your liking with horseradish mash (gf) Baked fillet of salmon, peppered and served on a bed of root vegetables (gf)

Butternut squash roasted and stuffed with ratatouille (v,gf) All served with Chef's selection of seasonal vegetables and potatoes.

Desserts

Traditional Christmas pudding & brandy sauce (v,gfoption) Homemade Baileys and white chocolate cheesecake served with fruit coulis (v,gf)

Homemade bakewell tart with raspberry sorbet (v) Snowy chocolate yule log with Mövenpick vanilla pod ice cream (v,gf)

To Follow

Cheeseboard to share. A selection of cheeses and biscuits with chutney, grapes, celery and apple (v,gf)

Freshly brewed Arabica coffee with mints and mince pies (v, gf) * (v) indicates vegetarian option available. (gf) indicates gluten free option available.





Booking Form

ORGANISER:		
GROUP NAME:		
ADDRESS:		
	POST CODE:	
TELEPHONE:	MOBILE:	
EMAIL ADDRESS:	EVENT DATE:	:
NUMBER OF GUESTS	S: TOTAL BOOK	(ING COST:
accommodation):	e can set up preferential rate	card to secure es for you and your guests on
Yes, I/we would	like to book:	
	for Festive Lunch on	: (date)
		(date)
Adults and		istmas Day Lunch 25 Dec
Rooms on a	Party night on :	(date)
Rooms as p	art of the New Years	Eve Bed & Brunch
Package 31 Dec 201	7/1 Jan 2018	
I/We agree to the to days prior to the ev		will pay the full amount 21
PRINT NAME:		
SICNED.	DATE.	

Terms & Conditions

Contact - Please call the Queensgate Hotel on 01733 562 572 to check availability before sending out the booking form. Pre-orders are required for all guests and must be sent in 14 days prior to the event.

Deposits - Once you have made your reservation, please complete the enclosed booking form and return it within 21 days enclosing the relevant deposit. All deposits are non-refundable. If your deposit is not received your booking cannot be guaranteed.

Payment - Full payment for all events is due/required 21 days prior to the event. Any reservation made after the 22.11.17 must be paid in full. All prices include VAT at the current prevailing rate of 20%. Any increase in VAT chargeable because of changes in law, will be passed on.

Cancellation Terms - Deposits and event cost payments are non-refundable. In some circumstances, cancellation charges can be offset against other items or services provided by the Hotel. We reserve the right to cancel any events that the Hotel is unable to go ahead with. In this case, an alternative date or a full refund will be offered. However, no additional compensation will be due.

Highlighted Conditions - We do not permit food and drink not provisioned by us to be brought onto the premises. Please do not bring anything that may cause offence to other guests. Silly string and aerosols are not permitted at the Hotel. The management reserves the right of admission and/or to confiscate these or other offending items. We have ample and free parking. However, parking cannot be reserved or guaranteed. On New Years Eve, table seating will be in round tables of 8. Guests will be requested to share tables depending on the numbers within their immediate group.

6 FAQ'S - Special Diets can be catered for. Please give 14 days advance notice. The Hotel cannot guarantee that all food served does not contain nuts or nut products. If you suffer from food allergies please ask the team for more information. Under 16's are not permitted on Party Nights. We recommend that taxis are booked in advance. On NYE or other busy nights, we can request taxis on your behalf, if given at least 48 hours notice. A deposit may be payable. Please dress appropriately to hotel events. Jeans and trainers are not permitted.

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