





& Centre of Business & Personal Excellence



You are invited to celebrate the Festive Season 2018 at the newly refurbished Queensgate Hotel.

With our personal touch and excellent menus, 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 120 people, as well as looking after your specific dietary or other 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.



<sup>\*</sup> Our menu includes vegetarian, gluten free and vegan options.



## 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 per person for festive lunch (available Mon to Sat) £17 per person for festive dinner (available Mon to Thur) Pre order required for parties of 6 or more

#### **Starters**

Freshly made parsnip and burnt apple soup (v, gf)Scottish smoked salmon with crayfish and capers (gf)Home made smoked chicken terrine (gf)

### **Main Courses**

Roast turkey crown with seasonal trimmings Roast topside of beef with Yorkshire pudding Salmon fillet in hollandaise sauce (gf) Baked butternut squash with vegetarian gravy (v, gf) All served with honey glazed carrots, brussel sprouts & roast potatoes.

## **Desserts**

Christmas pudding with brandy sauce  $(v, gf\ option\ available)$ 

Chocolate orange parfait (v, gf)Berries and crème fraiche (v, gf)

Special Pre-purchase offer on these wines of only £9.95: Pinot grigio, sauv blanc, chardonnay, merlot or cab sav

<sup>\* (</sup>v) indicates vegetarian option available. (qf) indicates gluten free option available.



A Merry Christmas from all at the Queensgate Hotel



# Disco Party Nights

Eat, drink and dance the night away accompanied by our sumptuous three course menu and entertained by our experienced party night DJ and disco! Drinks and room packages available too!

Friday 7th, 14th, 21nd, December Saturday 1st, 8th, 15th, 22rd December £27.00 per person 7.30pm sit down Pre-orders three weeks in advance

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## 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!

Served from 12.30-2.30pm £49.50 per person. £18 under 12, Under 3's eat free Pre orders required 3 weeks in advance

#### Sparkling wine and canape on arrival.

#### **Starters**

Tomato consommé (v, gf)

Game terrine with homemade chutney (gf)

Smoked haddock fishcakes and asparagus with hollandaise sauce (v,gf)

Caramelised goat's cheese, beetroot and a walnut dressing (gf)

### **Main Courses**

Braised Lamb shoulder with cranberry jus (gf)

Three bird roast

Roasted monk fish with a Mediterranean dressing (gf)

Butternut squash risotto (v, gf)

### Vegetarian Christmas Roast

the full roast dinner experience, home made bean and nut roast accompanied with a vegetarian chipolata, chestnut stuffing, Yorkshire puddings, and all the traditional trimmings, smothered in our own recipe vegetarian gravy - so good you'll want to take some home with you.

All served with brussel sprouts, honey glazed carrots, cauliflower, roast & new potatoes.

## **Desserts**

Salted Caramel and chocolate cheese cake  $\,(v)\,$ 

Winter berry fool (v, gf)

Christmas pudding (v)

Cheese board - selection of English and European cheeses with chutney, grapes, celery & biscuits (v,gf)

## Followed by tea/coffee and a mince pie

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







## **Booking Form**

ORGANISER:
COMPANY NAME:
ADDRESS:
POST CODE:
TELEPHONE: MOBILE:
EMAIL ADDRESS: EVENT DATE:
NUMBER OF GUESTS: TOTAL BOOKING COST:
TOTAL DEPOSIT (£10.00 PER PERSON, plus credit card to secure accommodation):
Yes, I/we would like to book:  persons for Festive Lunch on:(date) persons for Party Night on: (date) Adults and children for Christmas Day Lunch 25 Dec Adults for New Year's Eve 31 Dec 2018 Rooms as part of the New Years Eve Bed & Brunch Package 31 Dec 2018/1 Jan 2019
I/We agree to the terms and conditions and will pay the full amount 16 days prior to the event.
PRINT NAME:
SIGNED: DATE:

## **Terms & Conditions**

Contact - Please call the Queensgate Hotel & Conference Centre on 01733 672 572 to check availability before sending out the booking form. Pre-orders are required for all guests and must be sent in 21 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 required 14 days prior to the event. Any reservation made after the 1.12.18 must be paid for 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, we can request taxis on your behalf, if given at least 48 hours notice. A deposit may be payable. Please dress appropriately. Jeans and trainers are not permitted.

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**Queensgate Hotel** 5-7 Fletton Avenue **Peterborough PE2 8AX** T: 01733 562 572 F: 01733 55 89 82 E: reservations@thequeensgatehotel.co.uk W: www.thequeensgatehotel.co.uk Call 01733 562 572 to book. UEENSGATE HOTEL Personal, flexible, professional