

THE
QUEENS
HOTEL

MERRY

Christmas

AND A HAPPY
NEW YEAR

WHERE YOUR PERFECT CHRISTMAS BEGINS

SHAPE NEW TRADITIONS AT
**QUEENS HOTEL
CHELTENHAM**

Embrace tradition in both history and style this Christmas by celebrating at Queens Hotel Cheltenham, a unique and prestigious member of the Sutton Hotel Collection.

Step back in time to a bygone era of opulence and refinement in our Grade II listed building, while enjoying all the modern comforts of an exquisite boutique hotel.

Our sumptuous, high-quality menus can be enjoyed throughout the festive period, whether you are holding a private party night or having a gourmet meal in our very own restaurant, Victoria's. Our dishes provide a true taste of the local area, with fresh, quality produce sourced from local farms and recognised artisans. No visit to Queens Hotel Cheltenham would be complete without experiencing the uniquely ornate Gold Cup Bar.

Sink into an armchair and enjoy the intimate and peaceful ambience with enchanting echoes of a regal past. Discover the ultimate in luxury surroundings in one of our 84 guest bedrooms and suites, each stunningly decorated to give a traditional feel with a modern twist. Queens Hotel Cheltenham is the perfect place to wake up to over the festive period.

Join us this Christmas – for a quintessentially English experience you'll remember forever.



FESTIVE PARTIES

FESTIVE PARTIES

IN THE REGENCY SUITE

Enjoy an evening of celebration in our Regency Suite – from a glass of fizz 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 butternut squash soup with pumpkin seed oil and herb croutons (V)

Leek, spinach and Gruyère tart with watercress aioli (V)

Ham hock and parsley terrine with pickled carrots and artichoke crisps

MAIN COURSES

Roast paupiette of turkey with festive stuffing, fondant potato and gravy

Feather blade of English beef, slow-cooked in a grain mustard and parsley sauce

Poached fillet of salmon with creamed potato and a white wine, mussel and dill sauce

DESSERTS

Rich chocolate marquise

Christmas pudding with brandy panna cotta

Caramel cheesecake with vanilla sauce

TO FINISH

Mince pie with tea or coffee

OPTIONAL EXTRAS (ADDITIONAL COURSES)

Cheese platter for the table – £10.00 per person

Canapés – £6.00 per person

Smoked salmon mousse, Avruga caviar and dill

Honey and mustard roast chipolatas

Wild mushroom and truffle tartlette

Chocolates – £3.00 per person (2 each)

From £49.50 per adult

JOINER PARTY NIGHT

Tables of 8-10 people are available at our Joiner Party Night held on Saturday 3rd December.

Private Party dates are available throughout December, subject to minimum numbers of 50. 50% deposit required per person on return of signed contract. Menu choices and final payment are due one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.

VE Vegan V Vegetarian DF Dairy-free CF Gluten-free



CHRISTMAS CELEBRATIONS

YOUR WAY

There are so many ways to celebrate Christmas with friends, family and colleagues. Pre-booking is essential for these popular experiences.

LUNCH PARTY

Enjoy a delicious buffet served at lunchtimes throughout December between 12 noon and 3pm.

£25.00 per person for bookings of 30 and over

CHRISTMAS BRUNCH & BUBBLES

Our festive brunch menu is served from Thursday to Saturday throughout December, between 11am and 3pm – so reserve your table now.

**Why not treat yourself
and upgrade to Bottomless Brunch?**





FESTIVE MENUS

FESTIVE AFTERNOON TEA

Indulge in our afternoon tea experience with a special seasonal twist in Duke's Team Room.

Our decadent afternoon tea is the perfect way to escape the mayhem, relax with family and friends and enjoy the build-up to the festive celebrations throughout December.

A beautifully presented selection of finger sandwiches, miniature picnic items, cakes and scones, accompanied by locally sourced strawberry preserve and clotted cream, is complemented by an extensive loose leaf tea selection or coffee.

£25.00 per person

Booking is required

MAKE IT SPARKLE

Add a glass of Nyetimber Classic English Champagne to your festive afternoon tea!

(Charges apply)

Available from 12.30pm to 4.30pm throughout December (subject to availability).

Car parking charges apply when dining / staying at the hotel.

FESTIVE MENUS

FESTIVE

LUNCHES AND DINNERS

Join us from late November through to Christmas for the most delicious festive lunches and dinners in Victoria's.

TO START

- Spiced butternut squash soup with pumpkin seed oil and herb croutons (V)
- Leek, spinach and Gruyère tart with watercress aioli (V)
- Ham hock and parsley terrine with pickled carrots and artichoke crisps

MAIN COURSES

- Roast paupiette of turkey with festive stuffing, fondant potato and gravy
- Feather blade of English beef, slow-cooked in a grain mustard and parsley sauce
- Poached fillet of salmon with creamed potato and a white wine, mussel and dill sauce

DESSERTS

- Rich chocolate marquise
- Christmas pudding with brandy panna cotta
- Caramel cheesecake with vanilla sauce

TO FINISH

- Coffee and mince pie

OPTIONAL EXTRAS (ADDITIONAL COURSES)

Cheese platter for the table – £10.00 per person

- Canapés – £6.00 per person
- Smoked salmon mousse, Avruga caviar and dill
- Honey and mustard roast chipolatas
- Wild mushroom and truffle tartlette

Chocolates – £3.00 per person (2 each)

From £40.00 per person

Dates available from 25th November. 50% deposit is required at time of booking to secure your reservation. Menu choices and final payment are due 14 days prior to your event date. This menu is available for groups of a minimum of 7 persons. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.

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CHRISTMAS EVE DINNER

Start the festivities in style with a sumptuous
four-course Christmas Eve Dinner.

AMUSE-BOUCHE

Potato, parsley and truffle soup (V)

TO START

Spinach, tomato and mozzarella tart with herb aioli

MAIN COURSES

Pan-fried breast of chicken in a confit garlic and thyme sauce
Brie and cranberry crumble with spicy wedges and rocket salad

DESSERT

Dark chocolate terrine with roasted white chocolate

TO FINISH

Coffee and mince pie

From £55.00 per adult and £22.50 per child (up to 12)

50% deposit required at time of booking to secure your reservation. Full payment and pre-orders required one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.





FESTIVE MENUS

CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone celebrations as we serve up all the scents and flavours of Christmas.

Step into our Regency Suite or Victoria's and enjoy five mouth-watering courses with all the trimmings, followed by our hand-chosen coffees and exquisite mince pies.

Seating times available: 12 noon – 2.30pm

AMUSE-BOUCHE

Spiced butternut squash soup with pumpkin seed oil and herb croutons

TO START

Tomato and red pepper tart with watercress aioli

Crab cake with raita, baby leaves and nori powder

MAIN COURSES

Roast breast of Norfolk turkey with festive stuffing, bacon roll, duck fat roast potatoes and gravy

Three cheese soufflé with leek, spinach and cream ragout

Bowls of fresh vegetables, cauliflower cheese, bread sauce and a jug of extra gravy for the table

DESSERTS

Christmas pudding with brandy panna cotta

Chocolate truffle torte with caramel sauce and roasted chocolate

TO FINISH

Coffee and mince pie

**From £99.00 per person and £49.50 per child aged 6-12,
children aged 5 and under eat free**

50% deposit required at time of booking to secure your reservation. Full payment and pre-orders required one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options.



FESTIVE MENUS

ENJOY OUR
**BOXING DAY
DINNER**

Make Boxing Day special too and enjoy a sumptuous four-course meal with friends and family.

AMUSE-BOUCHE

Wild mushroom soup with truffle oil

TO START

Spiced butternut, cherry tomato and feta salad with toasted pumpkin seeds and crispy onions

MAIN COURSES

Tomato risotto with roast cauliflower and confit garlic

Slow-cooked English beef in a garlic and thyme sauce with creamed potato and roasted vegetables

DESSERT

Caramel cheesecake with chocolate ice cream

TO FINISH

Coffee and mince pie

From £55.00 per person, £22.50 per child (up to 12)

50% deposit required at time of booking to secure your reservation. Full payment and pre-orders required one month prior to your event date. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.

RESIDENTIAL FESTIVE BREAKS

AN UNFORGETTABLE

FESTIVE BREAK

We will make Christmas effortless for you and the family with our inclusive festive breaks. Look forward to glittering decorations, mouth-watering food and drink, and a well-deserved time to relax and reunite while we take care of you.

CHRISTMAS EVE

Start the holiday the way you mean to go on with a sumptuous four-course festive dinner. If you would like to attend Midnight Mass, the team will give you advice about nearby services, and meet you with mulled wine and mince pies on your return.

CHRISTMAS DAY

Wake to a traditional English breakfast – for you to enjoy before or after your presents. Then sit down to a traditional five-course Christmas lunch. In the afternoon watch The Queen’s Speech as you indulge in a slice of Christmas cake and, if you’ve still room, take a cold cut Christmas buffet before bedtime.

BOXING DAY

May we recommend a leisurely start to the day with breakfast in the restaurant or even in your room? Spend the day exploring the town and the many country walks. Try our lunch menu or a relaxing drink at the Gold Cup Bar or in Duke’s Tea Room (not included). In the evening enjoy our Boxing Day dinner.

TUESDAY 27TH DECEMBER

An excellent Queens Hotel breakfast will provide the perfect fuel for your homeward travel. We will wish you a safe journey and look forward to welcoming you again.

Packages include accommodation and meals, based on two people sharing. A single supplement of £240.00 per room per three-night stay applies. Subject to availability. Check-in available from 3pm and check-out at 11am. 50% deposit required at the time of booking. Cancellation policy: 14 days (2pm) prior to arrival without charge. Car parking charges apply when dining / staying at the hotel.

THREE-NIGHT STAY

24th to 27th December
From £495.00 per adult or child aged 13 and over.
Children aged 6-12 can stay from £70.00 per night when they are sharing the bedroom with two adults.
Children aged 5 and under stay for free.

A single supplement of £240.00 per room for the three-night stay will be applied.

AN EXTRA SPECIAL CHRISTMAS

Upgrade to a Deluxe or Suite with a host of indulgent extras.

Book online to find out about upgrades.



NEW YEAR'S EVE

NEW YEAR'S EVE

Take your New Year celebrations to a new level – the exquisite dining experience of our Black Tie Gala Dinner. Enjoy a glass of fizz on arrival before taking a seat for a magnificent five-course meal followed by entertainment and dancing.

CANAPÉS

Smoked salmon mousse with Avruga caviar and dill
Pork, honey and mustard mini kebab
Single Gloucester and spinach tart

AMUSE-BOUCHE

Coconut and sweet potato soup

TO START

Goat's cheese panna cotta with poppy seed tuille

MAIN COURSES

Roast breast of duck with gratin potato, truffled celeriac and roast carrot, garlic and thyme gravy
Wild mushroom, leek and mozzarella tart with watercress aioli and garlic roasted baby potatoes

DESSERT

Chocolate truffle torte with caramel sauce and roasted chocolate

CHEESE PLATE

Cheese platter for the table

TO FINISH

Coffee and chocolate truffle

£110.00 per person or £1,000.00 for a table of 10

Full payment is required at the time of booking and is non-refundable. Pre-orders required by 2nd December. Menu items may change subject to availability by suppliers. All dietary requirements can be catered for including gluten-free, vegetarian and vegan options. Car parking charges apply when dining / staying at the hotel.

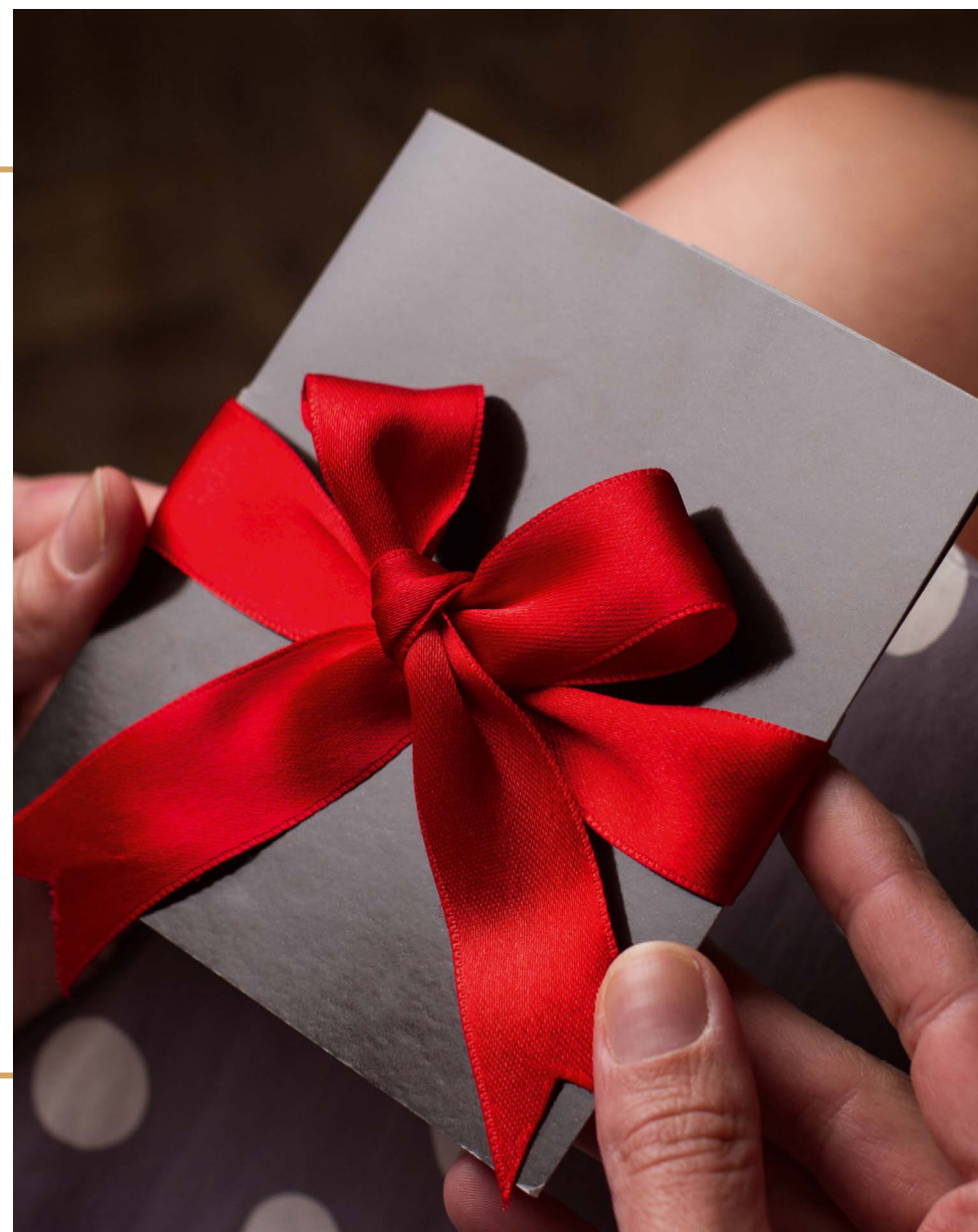


PERSONALISED GIFT EXPERIENCE

GIVE THE GIFT OF CHOICE THIS CHRISTMAS

Spoil a colleague or loved one this festive season with a gift voucher they can choose to spend however they wish at the Queens. From afternoon tea, to cocktails, to an overnight break – there are so many ways to treat themselves!

For further information please visit www.queenshotelcheltenham.co.uk





SUTTON
HOTEL COLLECTION

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