



The Queens Hotel
and Spa
BOURNEMOUTH

Christmas Day 2011 Lunch Menu

A Smoked Salmon Roulade
filled with Creamed Cheese & Prawns, complemented by a Horseradish Dressing

Crown of Chilled Galia Melon
with Tropical Fruits laced with Mulled Wine

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Fresh Tomato and Ginger Soup  
served with Toasted Croutons

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Refreshing Champagne Sorbet

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Traditional Roast Bronze Turkey  
with a Bacon Roll, Spiced Cranberries, Game Chips, Bread Sauce & a Roast Jus  
Grilled Whole Bournemouth Bay Dover Sole  
with Prawns & Toasted Almonds, complemented by a Rich Butter Beurre Blanc Sauce  
Savoury Tartlet with Cherry Tomatoes, Peppers & Courgettes,  
topped with Goats Cheese & Pine Nuts  
All served with a Selection of Seasonal Vegetables

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Traditional Christmas Pudding
served with Brandy Sauce

Brandy Snap Basket
filled with Mascarpone & Fresh Strawberries

Fresh Fruit Salad & Single Cream

Pear & Sherry Gateaux

Raspberry Pannacotta

Cheese Board

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Coffee & Petit Fours

