The Queens Hotel
BOURNEMOUTH

Function Menus

Create a set menu for your guests, up to six courses.
Please choose one option from each course to
create your perfect menu.

Gordon Hotels Ltd
Tel 01202 554415
Email info@queenshotelbournemouth.com
www.queenshotelbournemouth.com

The Queens Hotel
BOURNEMOUTH

Starters

ONE CHOICE PER COURSE

Duck & Orange Salad drizzled by a Green Peppercorn Dressing
£4.75

A duo of Homecured Gravalax of Scotch Salmon
drizzled by a Honey, Brandy & Grain Mustard Dressing
£5.25

Fan of Chilled Honeydew Melon laced with Honey, Cointreau & Orange Sauce
£4.25

Thai Style Warm Chicken Salad with a Lime & Coriander Dressing
£4.50

Chef's Smooth Chicken Liver Parfait presented with Picked Leaves,
Red Onion Chutney with Toasted Walnut Bread
£4.75

Fan of Chilled Honeydew Melon with a Duo of Fruit Coulis
£4.25

Smoked Chicken Salad with Pancetta Bacon, Garlic Croutons & Parmesan Shavings,
drizzled by a Caesar Dressing
£4.50

Smoked Trout & Salmon Mousse accompanied by a Cucumber Salad
with Horseradish Dressing
£4.75

Smoked Salmon & Crab Parcel served with a Dressed Leaf Salad
complemented by a Chive & Lime dressing
£5.75

Freshly Poached Salmon, Smoked Haddock & Prawns bound in a Cream White Wine Sauce
served in a Light Pastry Case
£4.50

Beignet Soufflé with Prawns, Squid & Coriander served
with a Sweet Chilli Salsa
£5.25

The Queens Hotel
BOURNEMOUTH

Soups

ALL PRICED AT £3.50

Cream of Wild Mushroom Soup

Cream of Carrot & Coriander Soup

Cream of Watercress & Spinach Soup

Cream of Tomato & Orange Soup

Cream of Leek & Potato Soup

Cream of Broccoli & Cauliflower Soup

Sorbets

ALL PRICED AT £2.75

Lemon

Orange

Mango

Champagne

Blackcurrant

Raspberry

Lime

The Queens Hotel
BOURNEMOUTH

Main Courses

Escalope of Marinated Pork Tenderloin in a Herb Crust topped with Italian Cheese complemented by a Piquant Sauce
£16.75

Medallion of Prime Beef Fillet complemented by a Flamed Brandy, Cream & Three Mustard Sauce served on a Horseradish Mashed Potato
£23.00

Roast Rib Eye of Prime Beef accompanied by Glazed Shallots & a Rich Red Wine & Mushroom Sauce
£21.00

Traditional Roast Bronze Turkey served with Bacon Roll, Savoury Seasoning, Cranberries & a Rich Roast Jus
£16.25

Marinated English Lamb Rump served with a Red Onion Marmalade accompanied by a Rich Thyme scented Jus
£17.75

Breast of Chicken with Bacon Pieces, Mushrooms, Shallots & Fresh Herbs served with a Rich Red Wine Sauce
£15.75

Traditional Roast Bronze Turkey served with Bacon Roll, Savoury Seasoning, Cranberries & a Rich Roast Jus
£16.45

Roast Leg of English Lamb cooked with crushed Coriander Seeds, served with Rich Thyme scented Sauce
£18.50

Breast of Chicken with Bacon pieces, Mushrooms, Shallots & fresh Herbs served with a Rich Red Wine Sauce
£16.45

Medallion of Pork Tenderloin topped with an Apricot Chutney wrapped in Bacon & served with a Flamed Calvados Sauce
£17.00

Breast of Chicken with a Cream White Wine Sauce, Buffalo Mozarella, Roasted Cherry tomatoes & Pesto
£16.75

Crispy Roasted Duck Leg Stuffed with Pork, Thyme & Orange Farci complemented by a Rich Red Wine Sauce
£19.75

The Queens Hotel
BOURNEMOUTH

Fish

Fresh Cod Fillet with a Butter Herb Crust served with a Pea Puree
£15.95

Grilled Sea Bass served on a Grain Mustard Mash
accompanied by a White Wine Cream Sauce
£16.95

Grilled Black Talapia Sea Bream served with a Leek Mash
& finished by a Rich Thermadore Sauce
£15.50

Stir Fried Tiger Prawns in an Oriental Sauce of Spring Onions, White Radish Mushrooms,
Chilli & Ginger served with Egg Fried Rice
£21.00

Baked Herb Crusted Fresh Scotch Salmon finished by
a Chablis White Wine Sauce
£15.50

Vegetarian

PRICE AS PER MAIN MENU

Creamy Organic Beetroot Risotto with Parmesan Shavings &
Roasted Cherry Tomatoes

Freshly Made Mediterranean Vegetable Pizza

Baked Aubergine, Tomato & Red Pepper Tian topped with Glazed Goats Cheese

Wild Mushrooms in Garlic & Herb Butter served on Toasted Ciabatta Bread

Risotto Milanese with Honey Roasted Peppers drizzled with Pesto &
sprinkled with Parmesan Cheese

Warm Tomato Tart with Baby Spinach & Buffalo Mozzarella drizzled with Basil Oil

A Filo Pastry Tart filled with Roasted Mediterranean Vegetables topped with
Goats Cheese & drizzled with Pesto

ALL MAIN COURSES INCLUDE FRESH MARKET VEGETABLES
& TWO POTATO DISHES

The Queens Hotel
BOURNEMOUTH

Desserts

Rich and Creamy Tiramisu with Amaretti Biscuits
£4.75

Crushed Meringue with Fresh Strawberries,
Raspberry Coulis & Whipped Cream
£5.00

Passion Fruit Mousse Chantilly
£4.50

Rich and Creamy Vanilla Pannacotta with Raspberries
£4.75

Tangy Lemon Soufflé
£4.50

Rich Thick Mascarpone Cream layered on
Black Cherries laced with Kirsch
£4.75

Chocolate and Orange Cheesecake Chantilly
£5.00

Grand Marnier Crème Brulée
£4.75

Tangy Lemon Torte with Raspberry Coulis
£5.00

Fruits of the Forest Cheesecake
£5.00

A selection of Continental Cheese with Celery,
Grapes & Cheese Biscuits
£5.25

FRESH GROUND COFFEE & MINTS SERVED WITH ALL MENUS