

THE
QUEENS HOTEL & SPA
BOURNEMOUTH
christmas menus



CHRISTMAS MENUS

CHRISTMAS DAY MENU



AMUSE BOUCHE

To start

North Atlantic Prawn and Crayfish Cocktail

Crisp Lettuce, Avocado Puree, and a Mango Chili Salsa

Smooth Chicken Parfait

Thyme Butter, Rocket Salad, Spiced Red Onion and Cranberry Marmalade, Crisp Crostini

Heritage Tomato and Mozzarella Caprese Salad

Avocado, Rocket and Basil Puree

Followed by

Pink Gin and Grapefruit Sorbet

MAINS

Roasted Breast of Turkey

Spiced Cranberry Compote, Herbed Stuffing, Pig in Blanket and Roasting Pan Gravy

Baked Cod Loin

Herb Crust, with a Tomato Chorizo and Roasted Vegetable Ragu

Roasted Sirloin of British Beef (Served Medium-Rare)

Creamed Horseradish, Yorkshire Pudding and Redcurrant and Sauvignon Jus

Seared Vegan Fillet

Herbed Stuffing, Spiced Cranberry Compote, Rich Red Wine Sauce

DESSERTS

Vegan Salted Caramel Brownie

Chocolate and Coconut Ganache, Crystallized Chocolate Soil and Berries

Traditional Warm Christmas Pudding

Brandy Infused Custard, and Mulled Berries

White Chocolate and Raspberry Cheesecake

Chocolate Tuille, Raspberry Sherbet and Fruit Puree

For the table

Selection of Southern County Cheeses

Biscuits and Chutneys

To finish

Tea and Coffee Station

£90 per adult and £47.50 per child

including drink on arrival, 5-course lunch, novelties, entertainment and gifts for the children



CHRISTMAS PARTY MENU

Available throughout November and December

TO START

Roasted Plum Tomato and Sweet Pepper Soup

Basil and Vegetable Crisps

Smooth Chicken Parfait

Thyme Butter, Rocket Salad, Spiced Red Onion and Cranberry Marmalade, Crisp Crostini

North Atlantic Prawn and Crayfish Cocktail

Crisp Lettuce, Avocado Puree, and a Mango Chili Salsa

MAINS

Roasted Breast of Turkey

Spiced Cranberry Compote, Herbed Stuffing, Pig in Blanket and Roasting Pan Gravy

Slow Braised Featherblade of Beef

Creamed Horseradish, Smoked Bacon and baby Onion Bourguignon Sauce

Grilled Fillet of Bream

Herb Crushed Potatoes, Samphire and Gremolata

Seared Vegan Fillet

Herbed Stuffing, Spiced Cranberry Compote, Rich Red Wine Sauce

DESSERTS

Vegan Salted Caramel Brownie

Chocolate and Coconut Ganache, Crystallized Chocolate Soil and Berries

Mince Pie Crème Brûlée

Irish Cream Liqueur, Orange Confit and Shortbread

White Chocolate and Raspberry Cheesecake

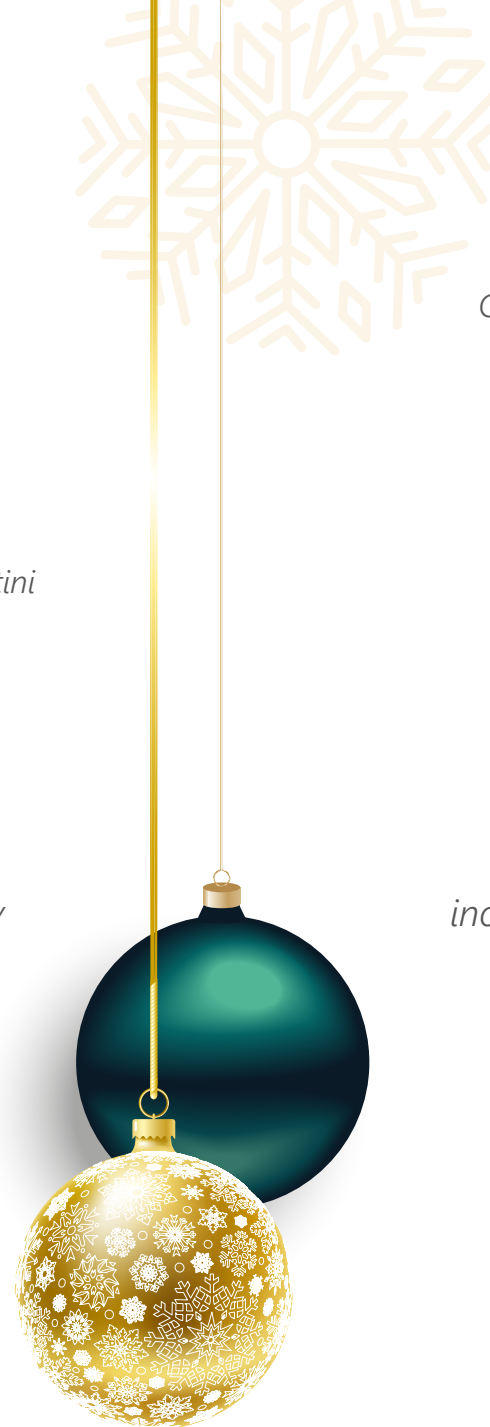
Chocolate Tuille, Raspberry Sherbet and Fruit Puree

To finish

Tea and Coffee Station

From £45 pp on weekdays and £48 pp on weekends
including 3-course dinner, room hire, novelties and entertainment

Drinks packages available



CHRISTMAS PARTY LUNCHESES

Available throughout November and December

TO START

Roasted Plum Tomato and Sweet Pepper Soup

Basil and Vegetable Crisps

Smooth Chicken Parfait

Thyme Butter, Rocket Salad, Spiced Red Onion and Cranberry Marmalade, Crisp Crostini

MAINS

Roasted Breast of Turkey

Spiced Cranberry Compote, Herbed Stuffing, Pig in Blanket and Roasting Pan Gravy

Grilled Fillet of Bream

Herb Crushed Potatoes, Samphire and Gremolata

Seared Vegan Fillet

Herbed Stuffing, Spiced Cranberry Compote, Rich Red Wine Sauce

DESSERTS

Vegan Salted Caramel Brownie

Chocolate and Coconut Ganache, Crystallized Chocolate Soil and Berries

White Chocolate and Raspberry Cheesecake

Chocolate Tuille, Raspberry Sherbet and Fruit Puree

To finish

Tea and Coffee Station

From £40 pp on weekdays and £42 pp on weekends
including 3-course dinner, novelties and room hire

THE
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BOURNEMOUTH

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www.queenshotelbournemouth.com

To book or for further information please call:

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or email:

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Please let us know of any dietary requirements when making a booking.