

QUEEN'S HOTEL

Christmas 2016 Festivities

**Party Season
Accommodation**

Single room
£35.00 b+b
Double room
£40.00 b+b

**2016
Family
Hogmanay
Party**

**MID-WEEK
& SUNDAY
Party Night
Specials
ONLY £25**

Christmas Day Lunch

December 25, 1.30 & 3.30pm (LAST TABLE)

Adults **£50.00**

Children 9-12 **£25.00** Children 5-8 **£12.00**

Under 5's **Free**

STARTERS

Duo of Melons

Fantail of galia and honeydew melon served with seasonal berries

Duck and Orange Paté

Smooth duck and chicken liver paté infused with orange served with salad garnish, sweet chutney and oatcakes

Cream of Leek and Potato Soup

Served with crusty bread

Chef's Prawn Salad Marie Rose

Plump Norwegian prawns smothered in Marie Rose sauce topped with king prawn on a crisp salad with lemon wedge

MAIN COURSES

Traditional Roast Turkey

Served with pork, sage and apple stuffing, kilted sausages, rich gravy and cranberry sauce

Escalope of Scottish Salmon

Herb crusted, grilled escalope of salmon, set on a white wine, butter and citrus sauce

Vegetable Strudel

A medley of roasted winter vegetables with garlic and oyster mushrooms encased in pastry with a hazelnut cream sauce

Roast Angus Sirloin

Prime Angus sirloin roasted with garden herbs carved over a wild mushroom and Drambuie cream sauce

Booking Conditions for all events

A deposit of £10.00 is required for all reservations except Christmas Fayre Lunch, Disco Lunch and Tea Dances which is £5.00. All due within fourteen days of making a reservation, up to 31st October. Bookings made during November and December should be confirmed within 5 days of making the booking, with full payment.

All reservations will be automatically released if the deposit has not been received by the due date.

SWEETS

Old Fashioned Christmas Pudding

Served with a brandy cream sauce

Banana and Toffee Cheesecake

A rich biscuit base topped with a sweet toffee and banana mousse accompanied with pistachio ice cream caramel

Indulgent Chocolate Ganache

A rich Belgian chocolate ganache set on a crunchy tart base topped with raspberries

Freshly Brewed Tea or Coffee and Dark Chocolate Mints

Visit from Santa

Santa will visit with gifts for the children.



Full payment for all events is due three weeks prior to the event. Payment can be made by cash, cheque, credit or debit card.

Deposits and full payments are strictly non-refundable.

We reserve the right to cancel any date if numbers are not viable. Alternative dates will be offered or deposits refunded.

Hogmanay Gala **Dinner and Dance**

With our fabulous resident **DJ Davie**, party the night away to tunes from the 60s to the present day with a strip the willow thrown in.

STARTERS

Melon Rose

Chilled melon rose served with a selection of marinated winter fruits

Chef's Prawn and King Prawn Salad

Traditional prawn salad with creamy Marie Rose sauce topped with king prawns and served on a crisp salad with a citrus dressing

INTERMEDIATE COURSE

Yellow Split Pea and Rosemary Soup

Served with crusty bread

MAIN COURSES

Roast Angus Sirloin

Prime Angus sirloin roasted with garden herbs napped with a classic chasseur sauce

Supreme of Chicken

A plump breast of chicken, stuffed with haggis served with a wholegrain mustard sauce

Vegetarian Option on request

SWEETS

Assiette of small sweets

A selection of Chef's petite home-made sweets

Selection of Cheeses

A selection of cheeses with crisp celery, grapes, apple, chutney and oatcakes

Freshly Brewed Tea or Coffee with Homemade Shortbread

- ★ Piper on arrival and at midnight
- ★ 4 course beautiful dinner
- ★ Dancing 'til the wee sma' hours
- ★ Glass of Sparkly for everyone at midnight **£55** per person



Family Hogmanay Party

Celebrate New Year with a difference!

This action-packed evening will commence at 6.00pm and you will be greeted at the hotel by Bob the Builder and Dora the Explorer. A table will be allocated to you and Harry Mudini, the famous magician, will start the Childrens' show. From 6.30pm a hot and cold buffet will be served and Harry will come round the tables and amaze you with some table-top magic, followed by a disco until 12 midnight.

Adults **£30.00** All Children 5-15years **£15.00** Under 5's **Free**

MENU

Roast Angus Beef, Cold Ayrshire Ham, Crusty Fresh Bread

Bowls of Mixed Salad, Coleslaw, Tomato and Cucumber Salad

Potato Salad and Pasta Salad

Chicken Jalfrezi

Homemade Lasagne

Vegetable and Herb Fusielle

Fluffy boiled Rice and French fries

SWEETS

White Chocolate and Raspberry Cheesecake

Apple Pie and Fresh Cream

KIDS MENU

Chicken Goujons with French Fries

Sausages with French Fries

Fish Fingers and French Fries

Cold Meat Salad

SWEETS

Chocolate Fudge Cake

Ice Cream Cones



Santa Party Night



December 02, 03, 09, 10, 16, 17 & 23. **£35.00**

December 11, 15 & 18. **£25.00**

7.00 - 7.30pm until 1.00am

3 Course dinner, dancing, party games, competitions, crackers and party poppers

Mid Week
& Sunday
SPECIAL
£25.00

STARTERS

Dovetail of Melon

Ripe fantail of melon served with a compote of mulled berries and duo of fruit coulis

Brussels Paté

A smooth chicken liver paté served with salad garnish and oatcakes

Homemade Red Lentil Broth

Served with crusty bread and butter

MAIN COURSES

Traditional Roast Turkey

Served with pork, sage and apple stuffing, kilted sausages, rich gravy and cranberry sauce

Cold Fillet of Scottish Salmon

Served with crisp seasonal salad leaves, rocket, beetroot, cucumber and sunblushed tomatoes drizzled with basil oil

Vegetable and Nut Loaf

A moist loaf of cashew nuts, almonds, walnuts and mature cheddar, assorted seasonal vegetables and mixed herbs

Roast Sirloin of Scottish Beef

Angus sirloin gently roasted and glazed with a rich tomato, red wine and mushroom sauce

SWEETS

Christmas Plum Pudding

Steamed pudding served with a rich brandy cream sauce

Victoria Cup

Dark chocolate cup filled with a peach and passion fruit bavarois

Red Velvet Fudge Cake

Red sponge with layers of raspberry sauce and white chocolate fudge icing, masked with a rich white cream cheese

Tea Dance

Come and enjoy a traditional lunch followed by some enjoyable entertainment and a wee dance.

December 07, 08, 13 & 15. 12.00 - 4.00pm. **£15.00**

STARTERS

Dovetail of Melon

Ripe fantail of melon served with a compote of mulled berries and duo of fruit coulis

Homemade Red Lentil Broth

Served with crusty bread and butter

MAIN COURSES

Traditional Roast Turkey

Served with pork, sage and apple stuffing, kilted sausages, rich gravy and cranberry sauce

Chefs Homemade Steak Pie

Served with vegetables and potatoes

SWEETS

Christmas Plum pudding

Steamed pudding served with a rich brandy cream sauce

Red Velvet Fudge Cake

Red sponge with layers of raspberry sauce and white chocolate fudge icing, masked with a rich white cream cheese

Freshly Brewed Tea or
Coffee and Mints



To make your reservation please phone Leah on The Christmas Desk, 01382 322515
Best Western Queen's Hotel,
160 Nethergate, Dundee DD1 4DU
Email enquiries@queenshotel-dundee.com
www.queenshotel-dundee.com

Festive Disco Lunch



December 16 & 23.

12.00noon - 4.00pm **£25.00**

The same superb 3 course menu as above.

Includes a party disco and festivities.

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HOTEL