

# Christmas

FESTIVITIES 2022

SUNDAY  
SPECIALS

FROM £25

SANTA PARTY  
ACCOMMODATION

FROM £60

B&B





## Christmas Day Lunch

December 25th

1.00pm and 2.30pm (Last Tables)

Adults: £55.00 | Children: 9-12 £25.00 | 5-8 £15.00  
Under 5s eat free



## Santa Party Accommodation

Treat yourself to a night in one of our excellent rooms and save the worry of driving home.

All rooms **£60** Bed and Breakfast

### Booking Conditions for all events

A deposit of £10.00 is required for all reservations except 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.

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.

### STARTERS

#### Roasted Butternut Squash Soup

*With toasted chestnuts and freshly baked bread*

#### Salmon and Prosecco Parfait

*With sliced smoked salmon, cucumber ribbons and a dill and lemon dressing.*

#### Baked Cheddar Cheese Souffle

*With sun blushed tomato chutney*

#### Salad Of Smoked Duck

*With pomegranates and balsamic glaze*

### MAINS

#### Traditional Butter Basted Roasted Turkey

*With sage and onion stuffing, pigs in blankets, rich pan gravy and seasonal vegetable and potatoes and cranberry sauce.*

#### Roasted Sirloin of Beef

*With crisp yorkshire pudding, caramelized shallots, rich pan gravy and seasonal vegetable and potatoes*

#### Fillet of Seabass

*With potato tart and a prawn and herb butter sauce served with seasonal vegetables*

#### Butternut Squash and Lentil Wellington

*With tomato and basil sauce and seasonal vegetables and potatoes*

### SWEETS

#### Traditional Christmas Pudding

*With brandy sauce*

#### Dark Chocolate Tart

*Crumble ice cream, kirsch and macerate cherries*

#### Bailey's Crème Brulee

*Served with scottish shortbread*

#### Selection Of Cheese

*With celery, apple, chutney and scottish oatcakes*

#### Freshly Brewed Tea or Coffee

*With dark chocolate mints*



# Hogmanay Gala Dinner Dance

With our fabulous resident DJ, party the night away to tunes from the 70s to the present day with a strip the willow thrown in. Adults only. From 7pm to 1am

£60.00 per person

Piper on arrival and at midnight  
3 course beautiful dinner  
Dancing till the wee small hours  
Glass of fizz at midnight

## STARTERS

### Porcini Mushroom Soup

*Served with parmesan croutons*

### Gravadlax of Salmon

*Served with charlotte potato salad with a hint of mustard*

### Cheddar Cheese Souffle

*With sunblushed tomato chutney*

## INTERMEDIATE COURSE Champagne Sorbet

## MAIN COURSES

### Roasted Sirloin of Beef

*With gratin potatoes, caramelized shallots, rich pan gravy and seasonal vegetables.*

### Fillet of Seabass

*With potato tart and a prawn and herb butter sauce served with seasonal vegetables*

### Pumpkin And Sage Tortellini

*Served with rocket and parmesan shavings*

## SWEETS

### Trio Of Mini Desserts

*Eton mess*

*Chocolate profiterole*

*Raspberry Pannacotta Ice Cream*

*in brandy snap basket*

# Private Festive Lunches and Dinners

A great way to celebrate with colleagues, family or friends. Our private function rooms cater for 10 – 100 guests where you can relax and enjoy informal dining from our Christmas menu. Please contact [gm@queenshotel-dundee.com](mailto:gm@queenshotel-dundee.com) for availability and prices.

## STARTERS

### Cream Of Seasonal Vegetable Broth

*With herb croutons and freshly baked bread*

### Prawn and Crayfish Cocktail

*With bloody mary mayonnaise and toasted sour dough*

### Chicken Liver and Brandy Parfait

*Served with red onion marmalade and oatcakes*

## MAIN COURSES

### Traditional Butter Basted Roasted Turkey

*With sage and onion stuffing, pigs in blankets, rich pan gravy and seasonal vegetable and potatoes and cranberry sauce.*

### Oven Baked Fillet of Salmon

*With herb butter sauce and seasonal vegetables and potatoes*

### Braised Blade of Beef

*With caramelised shallots and rich red wine sauce and seasonal vegetables and potatoes.*

### Butternut Squash and Lentil Wellington

*With tomato and basil sauce and seasonal vegetables and potatoes*

## SWEETS

### Traditional Christmas Pudding

*With brandy sauce*

### Profiteroles

*Filled with double cream dressed with dark chocolate sauce*

### Eton Mess Cheese Cake

*Vanilla cheesecake topped with crushed meringues and seasonal berries compote*

Wake up to the New Year with a hearty Scottish breakfast!

**Overnight stays on the 31st £100.00**

per room including a full Scottish breakfast



# Santa Party Menu

December 2nd, 3rd, 9th, 10th, 16th, 17th £38.00  
December 11th and 18th £25.00

3 course dinner with dancing, party games,  
poppers and crackers

## STARTERS

### **Cream Of Seasonal Vegetable Broth**

*With herb croutons and freshly baked bread*

### **Prawn and Crayfish Cocktail**

*With bloody mary mayonnaise and toasted sour  
dough*

### **Chicken Liver and Brandy Parfait**

*Served with red onion marmalade and oatcakes*

## MAIN COURSES

### **Traditional Butter Basted Roasted Turkey**

*With sage and onion stuffing, pigs in blankets, rich  
pan gravy and seasonal vegetable and potatoes and  
cranberry sauce.*

### **Oven Baked Fillet of Salmon**

*With herb butter sauce and seasonal vegetables and  
potatoes*

### **Braised Blade of Beef**

*With caramelised shallots and rich red wine sauce  
and seasonal vegetables and potatoes.*

### **Butternut Squash and Lentil Wellington**

*With tomato and basil sauce and seasonal vegetables and  
potatoes*

## SWEETS

### **Traditional Christmas Pudding**

*With brandy sauce*

### **Profiteroles**

*Filled with double cream dressed with  
dark chocolate sauce*

### **Eton Mess Cheese Cake**

*Vanilla cheesecake topped with crushed  
meringues and seasonal berries compote*

# Seniors Party Lunch with Disco

Come and enjoy a traditional lunch  
followed by some dancing and  
entertainment from our resident DJ.

12-4pm

5th, 6th, 12th and 13th December

£18.00

## STARTERS

### **Cream of Seasonal Vegetable Broth**

*With herb croutons and freshly baked*

### **Chicken Liver Pate**

*With red onion marmalade and oat cakes*

## MAIN COURSES

### **Traditional Butter Basted Roasted Turkey**

*With sage and onion stuffing, pigs in blankets,  
rich pan gravy and seasonal vegetable and  
potatoes and cranberry sauce*

### **Braised Blade of Beef**

*With caramelised shallots and rich red wine  
sauce and seasonal vegetables and potatoes*

## SWEETS

### **Traditional Christmas Pudding**

*With brandy sauce*

### **Profiteroles**

*Filled with double cream dressed with dark  
chocolate sauce*

### **Freshly Brewed Tea or Coffee**

To make your reservation please phone The Christmas Desk on 01382 322515  
Email: [enquiries@queenshotel-dundee.com](mailto:enquiries@queenshotel-dundee.com) | [www.queenshotel-dundee.com](http://www.queenshotel-dundee.com)  
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