

Senior Citizens Lunch and Tea Dance

Come and enjoy a traditional lunch followed by some enjoyable entertainment and a wee dance. December 06, 07, 08, 13 & 15. 12.30 - 4.30pm **£14.00**

STARTERS

Dovetail of Melon

Ripe dovetail of seasonal melon served with a compot of honeyed raspberries and almonds

Red Lentil and Tomato Broth Soup

MAIN COURSES

Traditional Roast Turkey

Served with sage and onion stuffing, chipolatas, bacon scrolls and cranberry sauce

Poached Fillet Scottish Salmon

Napped with a prawn and white wine cream sauce

SWEETS

Old Fashioned Christmas Pudding

Served with brandy cream sauce

Raspberry and Lemon Mascarpone Gateau

With raspberry jam and mascarpone mousse topped with fresh raspberries accompanied with freshly whipped cream

Freshly Brewed Tea or Coffee and Dark Chocolate Mints

Booking Conditions

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. 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 the fabulous Heart & Soul, Dundee's favourite band. **£50.00**

STARTERS

Crown of Galia Melon

Chilled Crown of Galia melon filled with strawberries and citrus fruits marinated in Grand Marnier

Trio of Salmon

Smoked Salmon, gravadlax and honey basted hot smoked salmon, accompanied with caviar crème fraiche

INTERMEDIATE COURSE

Traditional Haggis and Clapshot Cake

Traditional haggis set on a clapshot cake, surrounded with an Arran mustard sauce

MAIN COURSES

Roast Scottish Sirloin

Prime roast of Scottish sirloin coated with a claret and mushroom sauce

Supreme of Chicken Royal Stuart

A plump breast of chicken, stuffed with liver pate encased in a puff pastry lattice, baked until golden brown

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

www.queenshotel-dundee.com

FAMILY HOGMANAY PARTY

Celebrate New Year with a difference!

This action-packed evening will commence at 6.30pm and you will be greeted at the hotel by Bob the Builder and Dora the Explorer, who will escort you to your function suite. A table will be allocated to you and at 7.00pm Harry Mudini, the famous magician, will start the Childrens' show. At 8.00pm a hot and cold buffet will be served and Harry will come round the tables and amaze you with some table-top magic. There will be an illusion act at 9.00pm followed by a disco until 12.30am.

Adults **£25.00** Children 10-15years **£15.00**
Under 10years **£10.00** 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

Beef Bourguignon

Salmon Goujons

Vegetable Moussaka

Fluffy Boiled Rice and Minted New Potatoes

SWEETS

White Chocolate and Raspberry Cheesecake

Apple Pie with Fresh Cream

Selection of Scottish Cheese and Biscuits



KIDS MENU

Chicken Goujons with French Fries

Cheese and Tomato Pizza with French Fries

Cold Meat Salad

SWEETS

Chocolate Fudge Cake

Ice Cream Cones

Hogmanay Gala Dinner & Dance

with the fabulous Heart & Soul
Dundee's favourite band

- ★ Pipe band and Hogmanay Cocktail on arrival
- ★ 4 course beautiful dinner
- ★ Dancing till the wee sma' hours
- ★ Mini bottle of Sparkly for everyone at midnight
- ★ Pipes and Drums at the Bells
- ★ Plate of stovies before you go home

£50
per person

BEST WESTERN
Queen's
HOTEL

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

BEST WESTERN
Queen's
HOTEL

Christmas
2011
Festivities

3rd
Hogmanay
Gala
Dinner

2011
Family
Hogmanay
Party

MID-WEEK
Party Night
Specials
ONLY £25

Santa Party Night



December 02, 03, 09, 10, 16 & 17. **£35.00**
December 11, 14, 15, 18, 21 & 22. **£25.00**
7.00-7.30pm until 1.00am
3 Course dinner, dancing, party games,
competitions, crackers and party poppers

Mid Week
SPECIAL
£25.00

STARTERS

Dovetail of Melon

Ripe dovetail of seasonal melon served with a compot of honeyed raspberries and almonds

Cranberry and Pork Pate

A smooth pork pate infused with cranberries served with an apricot chutney and oatcakes

Red Lentil and Tomato Broth Soup

MAIN COURSES

Traditional Roast Turkey

Served with sage and onion stuffing, chipolatas, bacon scrolls and cranberry sauce

Cold Fillet of Scottish Salmon

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

Mediterranean Vegetable & Cheese Wellington

Roasted mediterranean vegetables in rich tomato sauce encased in puff pastry

Roast Sirloin of Scottish Beef

Prime Scottish sirloin napped with a red wine and button mushroom sauce

SWEETS

Old Fashioned Christmas Pudding

Served with brandy cream sauce

Victoria Cup

A plain Victoria cup filled with a dark chocolate and orange mousse

Raspberry and Lemon Mascarpone Gateau

With raspberry jam and mascarpone mousse topped with fresh raspberries accompanied with freshly whipped cream

Freshly Brewed Tea or Coffee and Dark Chocolate Mints

Festive Disco Lunch



December 16 & 23.
12.00noon - 4.00pm **£20.00**
The same superb 3 course menu as above.
Includes a party disco and festivities.

Christmas Day Lunch

1.30 - 3.00pm (last tables)
Adults **£45.00**
Children 9-12 **£25.00** Children 5-8 **£12.00**
Under 5's **Free**

STARTERS

Melon Rose

Chilled ripe melon rose served with a selection of marinated winter fruits

Assiette of Seafood

A selection of cured and smoked seafood served with winter leaves and dressings

Venison Pate

A smooth venison pate infused with champagne accompanied with cranberry and beetroot chutney and bannocks

Winter Squash Carrot and Orange Soup

A smooth squash carrot and orange soup topped with a cinnamon crème fraiche

MAIN COURSES

Traditional Roast Turkey

Served with sage and onion stuffing, chipolatas, bacon scrolls and cranberry sauce

Escalope of Salmon

Herb crusted grilled escalope of Scottish salmon set on a saffron and lemon liaison

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 napped with a claret and mushroom sauce

SWEETS

Old Fashioned Christmas Pudding

Served with brandy cream sauce

Meringue Nest with Mulled Berries

A hand piped crisp meringue filled with mulled berries topped with a Drambuie Crannachan

Banana and Toffee Cheesecake

A rich biscuit base topped with a smooth sweet toffee and banana mousse accompanied with a maple walnut ice cream

Freshly Brewed Tea or Coffee and Dark Chocolate Mints

Xmas Fayre Lunch Menu

December 02 - 23 (excludes Sundays) **£20.00**
Served in Nosey Parker's Bistro

STARTERS

Trio of Seasonal Melon

Marinated in mulled wine surrounded with winter berries and coulis

Plum Tomato and Basil Soup

Cranberry and Pork Pate

A smooth pork pate infused with cranberries served with an apricot chutney and oatcakes

Deep Fried Talegio Cheese

Served on a crisp seasonal salad accompanied with a Cumberland sauce

Rosette of Smoked Scottish Salmon

Served with a lime and chive mayonnaise

MAIN COURSES

Traditional Roast Turkey

Served with sage and onion stuffing, chipolatas, bacon scrolls and cranberry sauce

Cold Fillet of Scottish Salmon

Served with crisp seasonal leaves, rocket, beetroot, cucumber and sunblushed tomatoes drizzled with a lemon oil

Mediterranean Vegetable & Cheese Wellington

Roasted mediterranean vegetables in rich tomato sauce encased in puff pastry

Supreme of Chicken

A plump breast of chicken pan fried set on a truffell mash napped with an onion, mushroom, tomato and red wine sauce

Roast Scottish Sirloin

Coated with a brandy and mixed peppercorn sauce

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NoseyParker's
RESTAURANT
& BISTRO

SWEETS

Old Fashioned Christmas Pudding

Served with brandy cream sauce

Victoria Cup

A plain Victoria cup filled with a dark chocolate and orange mousse

Raspberry and Lemon Mascarpone Gateau

With raspberry jam and mascarpone mousse topped with fresh raspberries accompanied with freshly whipped cream

Selection of Cheeses

An individual cheeseboard selection with crisp celery, grapes, apple chutney and crisp crackers

Trio of Dairy Ices

A trio of dairy ice cream nestling in a brandy snap basket filled with fresh fruits

Freshly Brewed Tea or Coffee and Dark Chocolate Mints



Xmas Fayre Dinner Menu

December 02 - 23 (inclusive) **£25.00**
Served in Nosey Parker's Bistro

NoseyParker's
RESTAURANT
& BISTRO

STARTERS

Leek & Blue Cheese Tartlet

A savoury tartlet with braised leek and blue cheese served with a roasted pepper dressing

Trio of Seasonal Melon

Marinated in mulled wine surrounded with winter berries and coulis

Plum Tomato and Basil Soup

Cranberry and Pork Pate

A smooth pork pate infused with cranberries served with an apricot chutney and oatcakes

Smoked Duck

Smoked breast of duck nestling in red char with roasted pine kernels and a honey and soya dressing

Scottish Gravdax and Prawn Platter

Gravdax and king prawns rosette with a saffron and pink peppercorn dressing

Wild Mushroom and Brioche

Warm brioche a tete filled with a selection of wild mushrooms gently simmering in a creamy sauce with chives and tomato concasse

MAIN COURSES

Traditional Roast Turkey

Served with sage and onion stuffing, chipolatas, bacon scrolls and cranberry sauce

Beef Bourguignon

Prime pieces of beef slowly braised with a red wine sauce, root vegetables, lardons of bacon, chestnut mushrooms and button onions, presented on a creamy horseradish mash potato

Supreme of Chicken Royal Stuart

A plump breast of chicken stuffed with liver pate, encased in a puff pastry lattice, baked till golden brown and served with a ruby port wine sauce

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Roast Breast Duck

Breast of duck slowly roasted and finished with honey, finely carved and accompanied by a griotine cherry and kumquat compot

Cold Fillet of Scottish Salmon

Served with crisp seasonal leaves, rocket, beetroot, cucumber and sunblushed tomatoes drizzled with a lemon oil

Mediterranean Vegetable & Cheese Wellington

Roasted mediterranean vegetables in rich tomato sauce encased in puff pastry

Roast Scottish Sirloin

Coated with a brandy and mixed peppercorn sauce

SWEETS

Old Fashioned Christmas Pudding

Served with brandy cream sauce

Drambuie Crème Brulee

A classic crème brulee enhanced with Drambuie, gratinated with crisp caramel served with homemade shortbread

Trio of Sorbet

Three generous scoops of tangy and refreshing fruit sorbet

Selection of Cheeses

An individual cheeseboard selection with crisp celery, grapes, apple chutney and oatcakes

Raspberry and Lemon Mascarpone Gateau

With raspberry jam and mascarpone mousse topped with fresh raspberries accompanied with freshly whipped cream

Victoria Cup

A plain Victoria cup filled with a dark chocolate and orange mousse

Freshly Brewed Tea or Coffee and Dark Chocolate Mints