

# *Queens Court Hotel*

## *Christmas Brochure 2023*

To make your Christmas party reservation  
or for more information contact us on

01392 272709 or email  
[events@queenscourt-hotel.co.uk](mailto:events@queenscourt-hotel.co.uk)



### **Christmas Party Menu:**

**2 course** - £ 29.95 per person | **3 course** - £32.95 per person

To guarantee your bookings, we would require a non – refundable, non-transferable deposit of £15.00 per person to confirm your booking.

Your pre – orders and final payment are required 4 weeks prior to your event, once your deposit has been paid a confirmation will be sent through to you.

No room hire charge! Our music system is available or we can provide you with a Disco (price on request) please note: we would need to know as soon as possible if you would like a DJ in order for us to book one.

**All dietary requirements must be notified on booking as we cannot change the menu on the evening of your meal!**

**Starters:**

Tomato & Red Pepper Soup with Pesto & Crème Fraiche (V|GF|VEGAN) (No Crème fraiche).

Duck Liver & Orange Pate with Salad Garnish, Cumberland Sauce & a Basil, Tomato Crostini (GF – to gluten free bread).

Crayfish & Mango with Baby Mixed Leaves & Marie Rose Sauce (GF- DF)

Meza of Marinated Char Grilled Vegetables with Baby Mixed Leaves and Houmous (VEGAN|V|GF).

**To Refresh You're Palette:**

Orange Sorbet (GF|V|VEGAN)

**Mains:**

Roast Devon Turkey Served with Pigs in Blankets, Stuffing and Cranberry sauce, Roasted Potatoes in Goose Fat, Garlic & Thyme  
(GF – No Pigs in Blankets, Stuffing & Yorkshire Pudding).

Braised Beef Bourguignon with Yorkshire Pudding  
& Roasted Potatoes in Goose Fat, Garlic & Thyme.

Baked Fillet of Salmon Bedded on Thai Noodles with Prawns & Spring Onions.  
(GF- No Noodles).

Gnocchi with Wild Mushrooms & Spinach in a Garlic and  
Cream Sauce Topped with Parmesan Shavings, Truffle Oil and Rocket Salad. (V- VEGAN).

All mains to be served with a panache of seasonal vegetables.

**Desserts:**

Traditional Christmas pudding with brandy sauce (DF).

Chocolate Brownie with Westcountry Chocolate Ice-cream & Strawberries.

Lemon Tart with Clotted Cream & Passion Fruit Coulis.

A Selection of Westcountry Cheeses with Crackers, Local Chutney, Grapes and Celery.



*Season's Greetings!*