



IX THE CHESTER HOTEL
ABERDEEN

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www.chester-hotel.com



“EXACTLY HOW ARE YOU DEFINING NAUGHTY, SANTA?” ASKED JANICE

Well I say, old chap, hasn't The Chester Hotel put together a rather spiffing festive spectacular this year?

It's positively radiating with Christmas cheer: one must ask oneself just how in the Dickens they manage to pull it off.

I'll tell you what, old bean, this soiree is not to be missed so best give them a little tinkle to make sure they reserve you a place.

CALENDAR OF EVENTS

November

29th, 30th
30th

Festive Market Menu in IX Restaurant
Live Band Party Night

December

1st to 24th
6th, 7th, 13th
20th, 21st
13th, 20th
25th

Festive Market Menu in IX Restaurant
Live Band Party Nights
Disco Party Night
Disco Party Lunch
Christmas Day Lunch in IX Restaurant
Family Christmas Day Lunch

26th
31st

Boxing Day Lunch
Hogmanay Shindig
Hogmanay Dinner in IX Restaurant

January

1st
11th

New Year's Day Brunch
Disco Party Night

IF YOU WOULD LIKE MORE INFORMATION ABOUT OUR FESTIVE EVENTS OR WOULD LIKE TO BOOK, PLEASE CALL US ON 01224 327777 OR EMAIL EVENTS@CHESTER-HOTEL.COM

FESTIVE MARKET MENU - IX RESTAURANT

*Smoked salmon? Turkey?
Christmas pudding? I rather
fancy these blighters have
been getting extra rations –
where's the corned beef
sandwiches?*

29th, 30th November
1st – 24th December

Lunch

Monday – Saturday
12 noon – 2:30pm
Two Courses - £26.95
Three Courses - £31.95

Dinner

Monday – Thursday
7pm – 9pm
Two Courses - £31.95
Three Courses - £36.95

Private dining rooms are
available for parties of 8-24
guests throughout
December.

PLEASE CONTACT
EVENTS@CHESTER-HOTEL.COM
FOR MORE INFORMATION AND
PRICING OPTIONS.

Chester Cure Smoked Salmon
lemon mayonnaise, warm crumpet, polonaise,
herb salad

Festive Soup of the Day (v)

Parfait of Chicken Liver and Foie Gras
gingerbread crumb, semi dried orange segment,
Cumberland gel, lamb's lettuce,
toasted sourdough

Butter Roasted Roulade of Turkey,
apricot and sage stuffing, duck fat potatoes,
glazed sprouts, roast carrots, skirlie, chipolatas,
turkey gravy

Braised Shin of Aberdeenshire Beef
creamed potato, root vegetables, red wine sauce

Sautéed Sea Bream
clams, chorizo, chicken emulsion, sprout leaves

Spice Roasted Cauliflower (v)
curried lentil dhal , coriander, coconut

Chocolate Orange Yule Log
praline ice cream

Festive Spiced Sticky Toffee Pudding
rum and caramel sauce,
Christmas pudding ice cream

Selection of Three Cheeses
oatcakes, chutney



BETTY WAS VERY ORGANISED FOR CHRISTMAS. SHE'D WRITTEN ALL HER
LETTERS APOLOGISING FOR BEING DRUNK AND PHOTOCOPYING HER BUM
AT THE OFFICE CHRISTMAS PARTY IN ADVANCE.

PARTY LUNCHESES & NIGHTS – GRANITE SUITE

Those of you who perform an honest day's toil may be interested to learn that The Chester Hotel offers opportunities both at lunchtime and in the evening to celebrate the season with your fellow work chappies.

So you might be feeling rather squiffy after quaffing champers all night long? Then I do recommend The Chester Hotel's splendid lodgings where one can rest one's head for the night. A full Scottish breakfast is served the next morning, meaning you'll be feeling tickety-boo again in no time.

Classic rooms - £99.00 for sole occupancy and £109.00 double occupancy

Grand rooms - £119.00 for sole occupancy and £129.00 double occupancy
Rates are inclusive of full Scottish breakfast

Live Band Party Nights

Saturday 30th November
Friday 6th and 13th December
Saturday 7th December

Arrival 7pm for 7.30pm
Dancing to our Live Band until 1am

£65.00 per person
Includes a glass of sparkling wine on arrival and three course dinner with coffee

Disco Party Night

Friday 20th December
Saturday 21st December
Saturday 11th January 2020

Arrival 7pm for 7.30pm
Dancing to our Resident DJ until 1am

£39.50 per person
Includes a glass of sparkling wine on arrival and three course dinner with coffee

Disco Party Lunches

Friday 13th and 20th December

Arrival 12pm for 12.30pm
Dancing to our Resident DJ until 4pm

£39.50 per person
Includes a glass of sparkling wine on arrival and three course lunch with coffee

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WHEN MRS CLAUS CUDDLED UP TO ROVER AND STARTED WHISPERING SWEET NOTHINGS IN HIS EAR, IT WAS CLEAR THAT SHE WAS ONCE AGAIN HO-HO-HAMMERED.

Chester Cure Smoked Salmon
lemon mayonnaise, warm crumpet, polonaise, herb salad

Butter Roasted Roulade of Turkey
apricot and sage stuffing, duck fat potatoes, glazed sprouts,
roast carrots, skirlie, chipolatas, turkey gravy

Chocolate Orange Yule Log
praline ice cream

Freshly Brewed Tea & Coffee
mini mincemeat pies

A vegetarian alternative available



CYNTHIA'S "I'M REALLY SO DELIGHTED WITH MY CHRISTMAS PRESENT" FACE NEEDED A LITTLE MORE REHEARSING BEFORE DECEMBER 25TH.

CHRISTMAS DAY LUNCH - IX RESTAURANT

On the day of December 25th, it is traditional for the cook and butler to spend hours in the scullery, preparing a feast for their employers. Some household staff have the barefaced cheek to ask for this day off. Poppycock is what I say, but employers who accede to these demands will find themselves catered for at The Chester Hotel on Christmas Day.

**Wednesday 25th
December**

Arrival champagne and canapés
Lunch Served
12.30pm - 3.30pm

£115.00 per person
Includes a glass of champagne, canapés and four course lunch with coffee

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Pressed Terrine of Chester Smoked Salmon
lemon butter, quail's egg, caviar

Parfait of Chicken Liver and Foie Gras
gingerbread crumb, semi dried orange segment,
Cumberland gel, lamb's lettuce, thyme hobnob

Velouté of Butternut Squash Soup
crispy shallots, Parmesan

Roast Aberdeenshire Fillet & Glazed Beef Cheek
Winter root vegetables, kale, pommes
dauphinoise, red wine jus

Butter Roasted Roulade of Turkey,
apricot and sage stuffing, duck fat potatoes,
glazed sprouts, roast carrots, skirlie, chipolatas,
turkey gravy

Spiced Carrot Falafel (v)
cherry tomatoes, glazed kale

Chocolate Orange Yule Log
praline ice cream

Festive Spiced Sticky Toffee Pudding
rum and caramel sauce,
Christmas pudding ice cream

Selection of Fine Scottish Cheeses
beetroot chutney, oatcakes

Freshly Brewed Tea and Coffee
mini mincemeat pies, petit fours

FAMILY CHRISTMAS DAY LUNCH – GRANITE SUITE

Despite gallivanting with his band of jolly reindeer into the small hours, Father Christmas intends causing quite a kerfuffle by gracing The Chester Hotel's Family Christmas Day Lunch with his presence. What a downright decent chap: working all those hours and yet he doesn't care to mope about the need to perform overtime.

Wednesday 25th
December

Arrival 12.30pm for 1pm

Adults £115.00 per person

Includes a glass of prosecco on arrival, canapés, four course lunch and coffee

Children aged 5 – 12
£50.00 per person

Children aged under 5
£15.00 per person

Includes a drink on arrival, canapés, three course lunch and a gift from Santa

Pressed Terrine of Chester Smoked Salmon
lemon butter, quail's egg, caviar

Parfait of Chicken Liver and Foie Gras
gingerbread crumb, semi dried orange segment,
Cumberland gel, lamb's lettuce, thyme hobnob

Velouté of Butternut Squash Soup
crispy shallots, Parmesan

Roast Aberdeenshire Fillet & Glazed Beef Cheek
Winter root vegetables, kale, pommes
dauphinoise, red wine jus

Butter Roasted Roulade of Turkey,
apricot and sage stuffing, duck fat potatoes,
glazed sprouts, roast carrots, skirlie, chipolatas,
turkey gravy

Spiced Carrot Falafel (v)
cherry tomatoes, glazed kale

Chocolate Orange Yule Log
praline ice cream

Festive Spiced Sticky Toffee Pudding
rum and caramel sauce,
Christmas pudding ice cream

Selection of Fine Scottish Cheeses
beetroot chutney, oatcakes

Freshly Brewed Tea and Coffee
mini mincemeat pies, petit fours

CHILDREN'S MENU

Tomato Soup
toasted croutons,
chive crème fraîche

Melon & Berries (v)
raspberry coulis, mint pearls

Prawn Cocktail
iceberg lettuce, Marie rose,
lemon

Little Turkey Dinner
all the best bits and no sprouts!

Fish Fingers
chunky chips, peas

Penne Pasta
tomato sauce

Ice Cream and Jelly
100s and 1000s

Banana Sundae
chocolate sauce

Chester Christmas Pudding
vanilla ice cream

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You'll love this Christmas gift.
You gave it to me last year.

BOXING DAY LUNCH – IX RESTAURANT

If you've been led to believe that Christmas celebrations end on December 25th I have only one word in response – codswallop!

Thursday 26th December

Lunch

12.00pm – 3.00pm

Two courses £26.95

Three courses £31.95

Looking for lighter options?

Our bar will be open for food from 12noon to 9pm

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Turkey and Rice Broth

Duck and Venison
pickled vegetables, mushrooms, truffle cream

Stuffed Field Mushroom (v)
shallot purée, parsley crumb

Chester Rum Cured and Smoked Salmon
dressed crab, toasted muffin

Roast Sirloin of Aberdeenshire Beef
with all the trimmings, red wine jus

Karaage Chicken Burger
tomato, gem, wasabi mayonnaise, fries

Whole Sole
brown shrimp butter, sea herbs,
tender stem broccoli

Roast Pork Loin
buttered hispy cabbage, apple
Pommery mustard sauce
Double Baked Black Bomber Soufflé (v)
fennel, blood orange and endive salad

Steamed Marmalade Pudding
Drambuie custard

Treacle Tart
clotted cream

Chef's Selection of Artisan Cheeses
oatcakes, grapes, chutney

HOGMANAY SHINDIG – GRANITE SUITE

Well I say! Best ensure that your housekeeper has your party garments washed and pressed for THE festive shindig of the year! There will be dancing and revelry into the wee small hours after a sumptuous banquet... although how anyone is expected to foxtrot on a belly full of souffle is any chap's guess.

Tuesday 31st December

Arrival 7pm

3 Course Dinner 7.30pm

Dancing to our Live Band until 1am

£99.00 per person
includes a glass of sparkling wine, three course dinner with coffee and half bottle of house wine

over 18s only

Dill Cured Orkney Salmon "Gravadlax"
soured cream dressing, pickled cucumber,
mustard leaves

Aged Fillet of Beef
baby turnip, haggis crumb, sweet potato purée

Valrhona Chocolate Tart
caramelia crèmeux, praline ice cream

Freshly Brewed Tea and Coffee
petit fours

A vegetarian alternative available

Remember that if you have a tendency to come over all unnecessary at social gatherings and feel you may need to retire before the sun comes up on 2020, those jolly good fellows at The Chester Hotel can also offer you lodgings for the night.

Classic - £195.00 sole occupancy
£310.00 double occupancy

Grand - £225.00 sole occupancy
£340.00 double occupancy

Includes a place at the Hogmanay Shindig and full Scottish breakfast

Additional evenings available on request



“Well,” thought Phyllis, “if SANTA’S TOO TIGHT TO PROVIDE HIS HELPERS WITH STEEL CAPPED BOOTS, HE CAN JOLLY WELL TAKE THE HSE STORM THAT’S COMING TO HIM”

HOGMANAY – IX RESTAURANT

In order to maintain a healthy appearance, it is necessary for one's cook to prepare nutritious and well-balanced packed lunches and suppers. However, one should be allowed to indulge on occasion and might I suggest that this Hogmanay dinner is just the ticket.

Tuesday 31st December

Dinner Served
7.00pm – 10pm

£99.00 per person

MENU

Champagne and canapés on arrival

Dill Cured Shetland
Salmon “Gravadlax”
soured cream dressing, pickled
cucumber, mustard leaf

French Onion Soup
comté croûte

Roast Crown of Quail
chervil root, crispy leg,
caramel dressing

Josper Roasted Orkney Scallops
bacon jam – garlic butter – parsley

Whole Roast Aged Fillet of
Scottish Beef
turnip, red mustard, sweet potato
purée, haggis crumb

Roast North Sea Halibut
clams, chorizo, chicken emulsion,
sprout leaves

Burnside Farm Roe Deer
croustillant of shin, beetroot, pear,
green peppercorn

Roast Curried Cauliflower (v)
tabouli, Black Bomber, golden raisin,
pomegranate and caper dressing

Valrhona Chocolate Tart
caramelia crèmeux, praline ice cream

Brillat Savarin Cheesecake
kumquats, Seville orange glaze,
Drambuie marmalade ice cream

Vanilla Rice Pudding
spiced pear, mulled wine jelly

Selection of Artisan Cheeses
oatcakes, grapes, chutney

Freshly Brewed Tea and Coffee
petit fours

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NEW YEAR'S DAY BRUNCH – IX RESTAURANT

Why not embrace your family and friends in the new-fangled tradition of brunch...a mealtime that combines the best of both breakfast and lunch.

Smoked and cured meats, hand-carved smoked salmon, homemade breads, cheeses and various salads and desserts from Chef's buffet table as well as traditional roast, fish dishes and specialities from the kitchen – jolly good show!

Wednesday 1st January

Brunch

12.00pm – 3.00pm
Includes a glass of prosecco or a Bloody Mary on arrival

Adults £45.00 per person

Children aged 5 – 12
£21.00 per person

Children aged 2 - 4
£10.00 per person

Children under 2 Free

Looking for lighter options?
Our bar will be open for food from 12noon to 9pm

Chicken and Rice Broth

Chef's Buffet Table

Enjoy a selection of smoked and cured meats, hand carved smoked salmon, homemade breads, cheeses, chutneys and various salads, dressing and condiments

Roast Sirloin of Aberdeenshire Beef with all the trimmings, red wine jus

Eggs Benedict
honey roast ham, toasted muffin, hollandaise

Eggs Royale
smoked salmon, toasted muffin, hollandaise

Roasted Sea Bass
Lyonnais potatoes, charred broccoli

Gammon Steak
pineapple, duck egg, hand cut chips

Classic Burger
smoked bacon, Barwhey's cheddar, relish, fries

Curried Cauliflower Steak
tabouli , Black Bomber, golden raisin, pomegranate, caper dressing

Chef's Dessert Buffet

A selection of desserts from our patisserie kitchen

Cheese trolley

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NOT ONE TO SPARE ANY EXPENSE ON CHRISTMAS, DEREK LOADED UP ON GIFTS AT THE POUND SHOP.

ACCOMMODATION

The Chester Hotel offers lodgings of the very highest calibre in the west end of Aberdeen. A most impressive establishment where a man will be made to feel most at home, the bedrooms contain all manner of impressive facilities which promote a good night's sleep, such as fresh linens, showers with on-call hot water, and television sets. Although I can't see the latter ever catching on.

I'm unclear as to what spiders have to do with this, but you can visit a website with the name www.chester-hotel.com or ask the telephone operator to connect you to 01224 327 777 to make a reservation.

GIFT VOUCHERS

Your family and friends will be delighted with your company as a gift during the season's festivities, but should you wish to present them with a token of your appreciation then they will be positively agog with a gift voucher from The Chester Hotel.

These coupons are redeemable against many of the venue's service provisions and amenities, including lodgings, dining and afternoon tea.

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