“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

**December**
- 1st to 24th
- 6th, 7th, 13th
- 20th, 21st
- 13th, 20th
- 25th
- 26th
- 31st

**January**
- 1st
- 11th

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
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.

**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.

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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

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Please contact events@chester-hotel.com for more information and pricing options.
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
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

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

For more information and bookings please call
01224 327777
or email
events@chester-hotel.com

Cynthia’s “I’m really so delighted with my Christmas present” face needed a little more rehearsing before December 25th.
**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**

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

**Children’s Menu**

- **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

**For more information and bookings please call 01224 327777 or email events@chester-hotel.com**

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

For more information and bookings please call 01 224 327777 or email events@chester-hotel.com

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

Additional evenings available on request

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 crémeux, 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
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 crûte
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 caramélia 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

*For more information and bookings please call 01224 327777 or email events@chester-hotel.com*

“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”
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
Lyonnaise 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

For more information and bookings please call 01224 327777
or email events@chester-hotel.com

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.

For more information and bookings please call 01224 327777 or email events@chester-hotel.com