

A central teal rectangle with a gold border contains the text "Festive Season at the Chester". The rectangle is surrounded by gold line-art illustrations of various winter plants, including pine branches, holly leaves, and a pine cone.

Festive Season at the Chester

CALENDAR OF EVENTS

Deck the halls, simmer the mulled wine, bring on the winter festivities – 'Tis The Season To Chester!

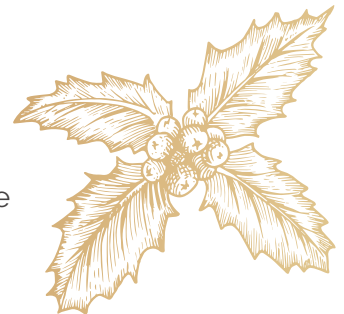
Christmas is a magical time of year at The Chester Hotel, and our five west end townhouses provide a distinguished backdrop with our sumptuous Christmas décor. Our attentive staff are on hand to make your celebrations flawlessly fabulous.

Food is at the heart of Christmas, and it's always been at the heart of our hotel too. Eat, drink and be merry with our selection of delicious seasonal surprises and festive classics.

Dine in style with us in the sophisticated IX Restaurant, in one of our private dining rooms or in The Gallery Bar. We've got the perfect venue for your intimate dinners, glamorous drinks or your 'let your hair down' party nights.

Get into the spirit of Christmas with cocktails, exchange gifts with friends over a festive afternoon tea or dance the night away with colleagues at one of our party nights in the Granite Suite.

1st to 24th December	Festive Market Menu in IX Restaurant and Private Dining Rooms
9th and 16th December	Disco Party Lunch
2nd December	Disco Party Night
10th, 16th and 17th December	Christmas Party Nights
31st December	Hogmanay Shindig in the Granite Suite
	Hogmanay Dinner in IX Restaurant
Wed to Sun throughout December	Festive Afternoon Tea



Please contact events@chester-hotel.com for more information and pricing options on any of our festive events



FESTIVE MARKET MENU

Our kitchen team has curated the best, heart-warming Christmas classics and seasonal delights

Festive market menu is available from 1st to 24th December

Private dining rooms are available for parties of up to 20 guests

LUNCH	2 courses	£30
	3 courses	£35

DINNER	2 courses	£35
	3 courses	£40

STARTERS

Smoked mackerel rilette
pickled cucumber, dill, crispbread
(GF available)

Spiced butternut squash, chilli and coconut soup (VG, DF, GF)

Duck Terrine
cider jelly, lamb's lettuce, crisp bread (GF)

MAIN COURSES

Roast turkey
duck fat potatoes, glazed root vegetables, sprouts, sage & onion stuffing, turkey sauce
(DF, GF available)

Venison loin
fondant potato, creamed savoy cabbage, blackberry jus (GF)

Vegetable rice cake
spiced lentil dhal, pickled carrot (VG, GF)

Cod loin
pomme purée, tenderstem broccoli, smoked butter (GF)

DESSERTS

Sticky toffee pudding
Christmas pudding ice cream, toffee sauce

Chocolate delice
cocoa nib, clementine (GF)

Selection of Scottish cheese
crispbread, chutney, grapes
(GF available)

DISCO PARTY LUNCH



Grab the gang and get your boogie shoes on at one of our popular disco party lunches in the Granite Suite

12 for 12:30pm

Includes drink on arrival
Three course lunch with coffee
Dancing to resident DJ until 4pm

Friday 9th & 16th December
£42.50 per person

STARTERS

Spiced butternut squash, chilli and coconut soup (VG, DF, GF)

MAIN COURSES

Roast turkey
duck fat potatoes, glazed root vegetables, sprouts, sage & onion stuffing, turkey sauce
(DF, GF available)

Vegetable rice cake
spiced lentil dhal, pickled carrot (VG, GF)

DESSERTS

Sticky toffee pudding
Christmas pudding ice cream, toffee sauce

Tea, coffee
mince pies

Reduced rates for accommodation available, please contact reservations for further details – reception@chester-hotel.com or 01224 327777



DISCO PARTY NIGHT

Whether you are a Dancing Queen or a Super Trouper come and raise the rafters in the Granite Suite

7 for 7:30pm

Includes drink on arrival
Three course dinner with coffee
Dancing to resident DJ until 12:30

Friday 2nd December
£42.50 per person

STARTERS

Spiced butternut squash, chilli and coconut soup (VG, DF, GF)

MAIN COURSES

Roast turkey
duck fat potatoes, glazed root vegetables, sprouts, sage & onion stuffing, turkey sauce
(DF, GF available)

Vegetable rice cake
spiced lentil dhal, pickled carrot (VG, GF)

DESSERTS

Sticky toffee pudding
Christmas pudding ice cream, toffee sauce

Tea, coffee
mince pies

Reduced rates for accommodation available, please contact reservations for further details – reception@chester-hotel.com or 01224 327777



CHRISTMAS PARTY NIGHTS

Party fun, feasting and merriment
abound at our 'dance the night
away' events in the Granite Suite

7 for 7:30pm

Includes drink on arrival
Three course dinner with coffee
Dancing to First Class Band until 12:30

Friday 16th,
Saturday 10th and 17th
December
£65.00 per person

STARTERS

Duck Terrine
cider jelly, lamb's lettuce, crisp bread (GF)

Spiced butternut squash, chilli and
coconut soup (VG, DF, GF)

MAIN COURSES

Roast turkey
duck fat potatoes, glazed root vegetables,
sprouts, sage & onion stuffing, turkey sauce
(DF, GF available)

Vegetable rice cake
spiced lentil dhal, pickled carrot (VG, GF)

DESSERTS

Sticky toffee pudding
Christmas pudding ice cream,
toffee sauce

Tea, coffee
mince pies

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HOGMANAY SHINDIG



Glitz, glamour and glitter – it's time to party your way in the 2023 in the Granite Suite

7 for 7:30pm

Includes drink on arrival
Three course dinner with coffee
Half bottle house wine with dinner
Dancing to First Class Band until 1am
Stovies before departure

Saturday 31st December
£115 per person

Vegetarian/Vegan menu
available on request

STARTERS

Belhaven smoked salmon
dill emulsion, avruga caviar, blini
(GF available)

MAIN COURSES

Medallion of Scottish beef
olive oil potato, glazed kale, carrot,
Bordelaise sauce (DF, GF)

DESSERTS

Pavlova
spiced pear, vanilla custard (GF)

Tea, coffee
chocolate truffle, whisky fudge

Reduced rates for accommodation available, please contact reservations for further details – reception@chester-hotel.com or 01224 327777



HOGMANAY IX RESTAURANT

Bid an elegant farewell to 2022 and usher in 2023 with a sophisticated dinner soir  e in our IX restaurant

7:30 for 8pm

Includes champagne and canap  s on arrival

Six course tasting menu with paired tasting wines

Saturday 31st December

  110 per person

Vegetarian/Vegan menu available on request

SIX COURSE TASTING MENU

Crispy pig head
burnt apple pur  e

Scallop and crab ravioli
glazed hispi cabbage, bisque

Black truffle risotto
king oyster mushroom

Beef Wellington
parsley root pur  e, buttered
spinach, red wine jus

Mint choc-chip

Selection of fine cheese
fig chutney, grapes, crispbread

Tea, coffee
chocolate truffle, whisky fudge

Reduced rates for accommodation available, please contact reservations for further details – reception@chester-hotel.com or 01224 327777

FESTIVE AFTERNOON TEA

'Tis the season for sugar, spice and all things nice and our chefs have been hard at work whipping up scrumptious, seasonal savouries and charming Christmas cakes.

Treat your taste buds with our glorious menu of indulgence and add a glass of fizz for additional sparkle or one of our 'Tis The Season To Chester Christmas Cocktails.

View the festive afternoon menu on our website

www.chester-hotel.com/tis-the-season-to-chester/festive-afternoon-tea

Wednesday to Sunday
throughout December

Chester festive afternoon tea
£26.50

Chester festive afternoon tea
with glass of champagne
£36.50

Please note: to uphold the high standard of our afternoon teas, we are unable to amend any of our recipes to accommodate dietary requirements.

BOOKING AND DEPOSITS

FESTIVE MARKET MENU

Tables for up to eight can be reserved via our website. For larger bookings and private dining please contact the events' team by calling the hotel on 01224 327777 or emailing events@chester-hotel.com.

A £15 per person non-refundable/non-transferable deposit is required at time of booking.

PARTY EVENTS

Please contact the events' team for availability and to make a booking.

A provisional booking can be held for 14 days. A £15 per person non-refundable/non-transferable deposit is required to secure. Full pre-payment is required by 7th November.

HOGMANAY SHINDIG

Please contact the events' team for availability and to make a booking - by calling the hotel on 01224 327777 or emailing events@chester-hotel.com.

A provisional booking can be held for 14 days. A £15 per person non-refundable/non-transferable deposit is required to secure. Full pre payment is required by 28th November.

HOGMANAY IX TASTING MENU

Tables for up to eight can be reserved via our website. For larger bookings and private dining please contact the events' team by calling the hotel on 01224 327777 or emailing events@chester-hotel.com. Full payment is required at time of booking, this is non-refundable/non-transferable.



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