





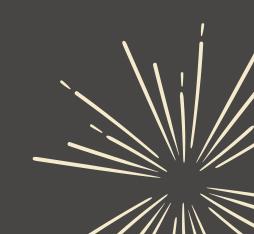
## Les live

MARKET MENU

Available from 28th November to 24th December In Restaurant and Private Dining Rooms

Lunch - from 12noon, last sitting 3:00pm Dinner - from 6pm, last sitting 8:30pm









### CHICKEN LIVER PARFAIT

Blood orange, watercress, brioche (gf available)

### HOT SMOKED SALMON

Beetroot, horseradish, dill, crispbreads (gf available)

### POACHED PEAR

Candied walnut, blue cheese, endive (gf)

### **ROAST VINE TOMATO SOUP**

Rocket pesto, basil oil (vg/gf)





### **ROAST TURKEY**

Roast potatoes, maple glazed root vegetables, sprouts, skirlie bon bon, turkey sauce (df/gf available)

### HERB CRUSTED COD

Puy lentil and pancetta cassoulet (gf)

### **VENISON**

Potato and celeriac terrine, braised savoy cabbage, bacon, venison sauce (gf)

### WILD MUSHROOM RISOTTO

Truffle, "prosociano" (vg)





### STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

### CRÈME BRÛLÉE

Madagascan vanilla, shortbread (gf available)

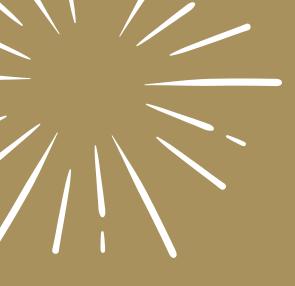
### CHOCOLATE VEGAN TART

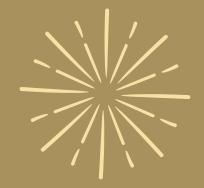
Dark chocolate tart, orange sorbet

### TIRAMISU

Chocolate, mascarpone, coffee



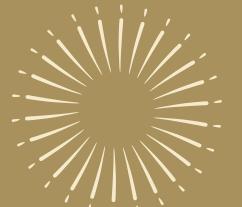




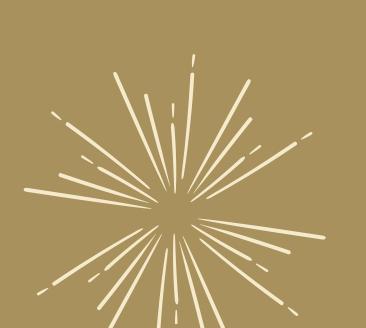
# PARTY LUNCH

Friday 6th, 13th, 20th December

12 for 12:30pm Includes drink on arrival Three course lunch with coffee Dancing to resident DJ until 4pm



£45.00







### SOUP

Lightly spiced butternut squash and coconut soup (vg/gf/df)

### **ROAST TURKEY**

Roast potatoes, maple glazed root vegetables, sprouts, skirlie bon bon, turkey sauce (df/gf available)

### WARM CHOCOLATE AND ORANGE BROWNIE

Baileys chocolate sauce, honeycomb ice cream

TEA, COFFEE AND MINCEMEAT PIES





### SOUP

Lightly spiced butternut squash and coconut soup (vg/gf/df)

### CRANBERRY AND LENTIL LOAF

Roast potatoes, maple glazed root vegetables, sprouts, vegetable gravy (vg/gf)

### CHOCOLATE TART

Dark chocolate, orange sorbet, honeycomb (vg/gf)





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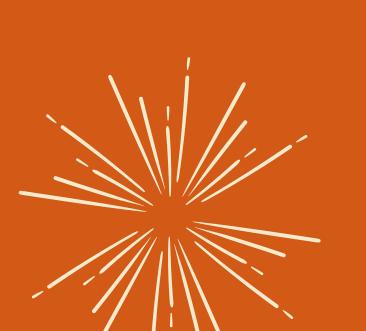
### Hisco

PARTY NIGHTS

Friday 20th, Saturday 21st December

7 for 7:30pm Includes drink on arrival Three course dinner with coffee Dancing to resident DJ until 12:30

£49.50







### SOUP

Lightly spiced butternut squash and coconut soup (vg/gf/df)

### **ROAST TURKEY**

Roast potatoes, maple glazed root vegetables, sprouts, skirlie bon bon, turkey sauce (df/gf available)

### WARM CHOCOLATE AND ORANGE BROWNIE

Baileys chocolate sauce, honeycomb ice cream

### TEA, COFFEE AND MINCEMEAT PIES

Degetarian/Degan Menn



### SOUP

Lightly spiced butternut squash and coconut soup (vg/gf/df)

### CRANBERRY AND LENTIL LOAF

Roast potatoes, maple glazed root vegetables, sprouts, vegetable gravy (vg/vf)

### **CHOCOLATE TART**

Dark chocolate, orange sorbet, honeycomb (vg/gf)

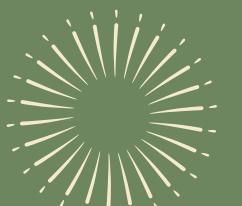




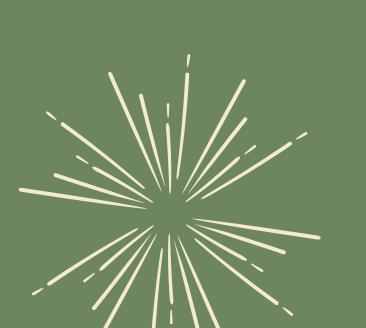
PARTY NIGHTS

Friday 6th, 13th December Saturday 7th, 14th December

7 for 7:30pm
Includes drink on arrival
Three course dinner with coffee
Dancing to First Class Band until 12:30



£69.50







### SMOKED SALMON

Dill and horseradish tart, caviar, lime gel

### **ROAST TURKEY**

Roast potatoes, maple glazed root vegetables, sprouts, skirlie bon bon, turkey sauce (df/gf available)

### WARM CHOCOLATE AND ORANGE BROWNIE

Baileys chocolate sauce, honeycomb ice cream

TEA, COFFEE AND MINCEMEAT PIES





### SOUP

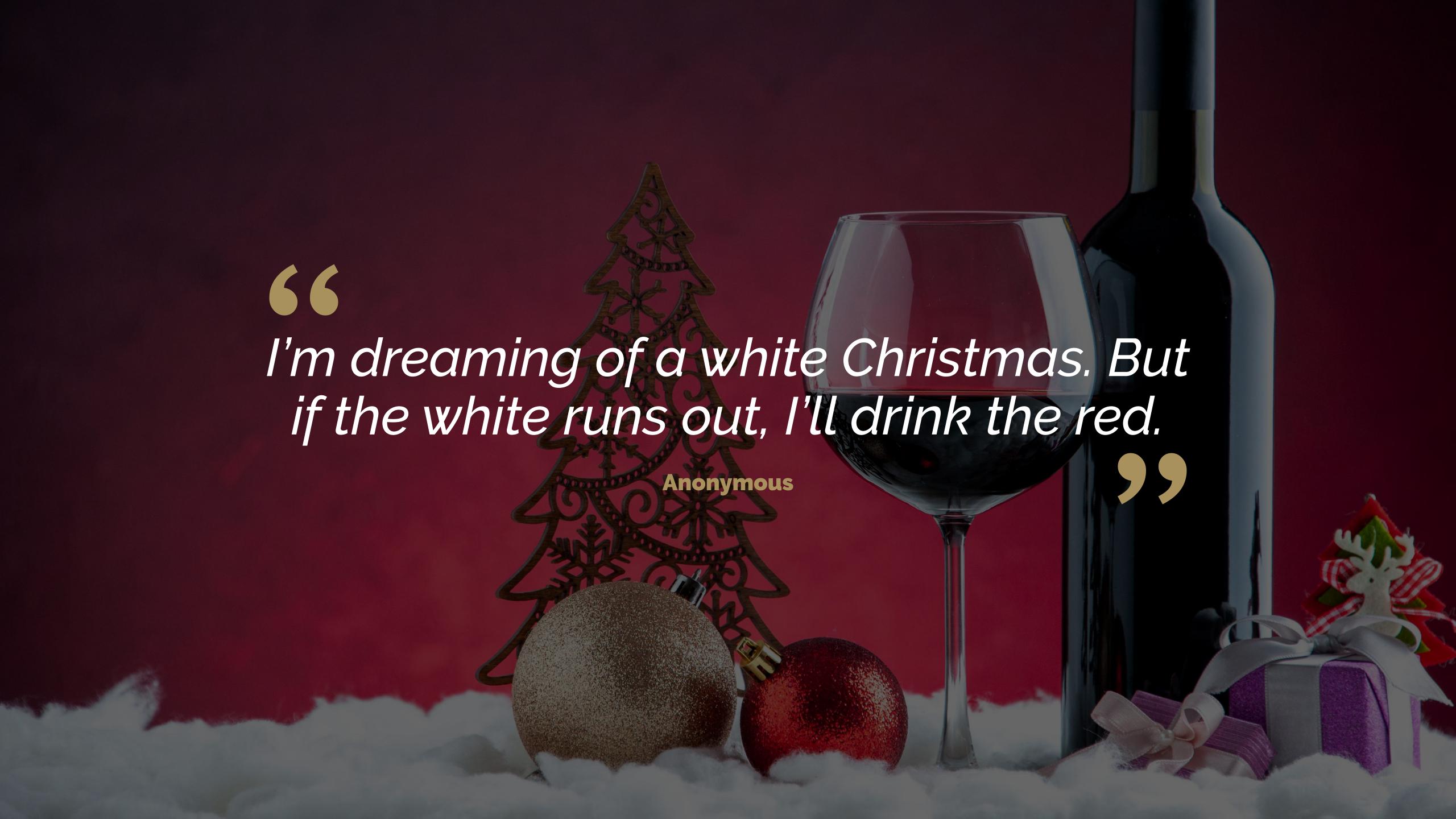
Lightly spiced butternut squash and coconut soup (vg/gf/df)

### CRANBERRY AND LENTIL LOAF

Roast potatoes, maple glazed root vegetables, sprouts, vegetable gravy (vg/vf)

### CHOCOLATE TART

Dark chocolate, orange sorbet, honeycomb (vg/gf)

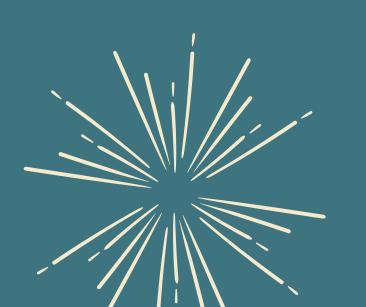




Tuesday 31st December

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
Haggis, Neeps & Tatties before departure

**£115.00 PER PERSON** 







### **SMOKED SALMON**

Dill and horseradish tart, caviar, lime gel

### MEDALLION OF ABERDEENSHIRE BEEF FILLET

Potato and truffle mash, celeriac purée, glazed carrots, red wine jus (gf)

### **GLAZED PASSIONFRUIT TART**

Coconut, lime, white chocolate

TEA, COFFEE AND HAND MADE CHOCOLATE TRUFFLE, FUDGE

Degetarian/Degan Menn

### SPICED POACHED PEAR

Quinoa, 'feta' cheese, rocket, house dressing (vg)

### RISOTTO

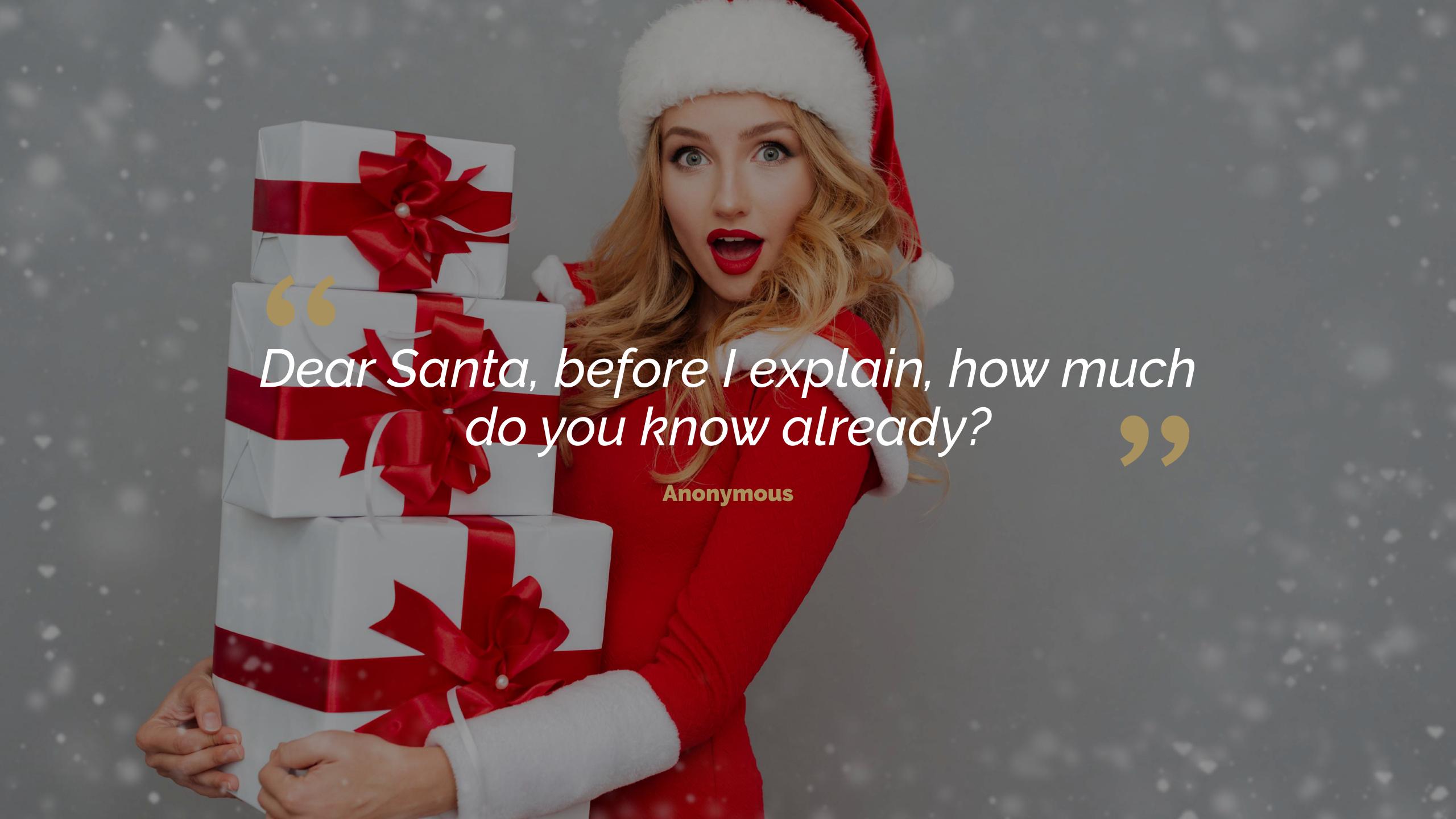
Butternut squash, sage, toasted pumpkin seeds (vg/vf)

### COCOUNT AND PASSIONFRUIT MOUSSE

Roasted pineapple and lime (vg/gf)





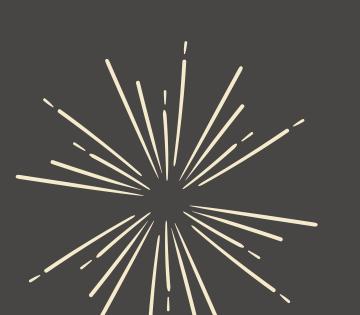


# + Hogmanay \*\* DINING\*

We will be open throughout the day serving food from 12 noon with last seating at 6pm. From 7pm we will only be serving our Hogmanay menu. Pre booking required along with deposit. The bar will remain open until 1am with last orders at 1230.

Tables for up to 8 can be reserved via our website or by calling the hotel. For larger tables and private dining please contact events@chester-hotel.com ★

£45.00 PER PERSON







### COLD SMOKED SALMON

Lemon and caper dressing, horseradish cream, blinis (gf available)

### FRENCH ONION SOUP

Comté crouton, chive (gf available)

### **VENISON MEATBALL**

Celeriac, Wiltshire truffle, cavolo nero

### MUSHROOM TART (VEGAN)

Roast maitake, tarragon, chestnut velouté





### FILLET OF BEEF

Truffle pomme purée, Roscoff onion, shallot puree (£12 supplement gf available)

### **VENISON LOIN**

Braised shin, red cabbage, beetroot (gf available)

### **MONKFISH TAIL**

Green peppercorn sauce, potato galette, smoked butter (gf)

### JERUSALEM ARTICHOKE RISOTTO

Sherry caramel, "parmesan", crisps (vg/gf)





### **PANNACOTTA**

Ginger, champagne (gf)

### CUSTARD TART

Nutmeg, Garibaldi biscuit

### CHOCOLATE FONDANT

Salted caramel ice cream, cocoa nib

### **SELECTION OF CHEESE**

Crispbread, chutney, quince (£5 supplement gf available)





### SERVED WEDNESDAY TO SUNDAY THROUGHOUT THE YEAR

CHESTER AFTERNOON TEA

£28.50

CHESTER AFTERNOON TEA WITH A GLASS OF FIZZ

£42.50

'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 afternoon menu on our website https://www.chester-hotel.com/dining/afternoon-tea

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



If your family and friends have made it onto your nice list then our Chester Hotel gift vouchers are the ideal present for someone truly special.

You can select from voucher including:

- Dinner, bed and breakfast
  - Romance package
    - Afternoon tea
- · Champagne afternoon tea

Or, you can buy a voucher for a specific value for the recipient to spend in any area of the hotel. Vouchers can be posted to you - or if time is ticking - they can be sent by email or SMS.

www.chester-hotel.com/gift-voucher



No one wants to be the designated driver after the party so we are offering preferred rates for guests staying over after our events.

### CHRISTMAS PARTY NIGHTS AND DISCO PARTY NIGHTS

Classic room - £114 single occupancy £124 double occupancy Grand room - £134 single occupancy £144 double occupancy

### HOGMANAY SHINDIG

Classic room – £130 single occupancy £140 double occupancy Grand room - £160 single occupancy £170 double occupancy

All rates are per room, per night and include full Scottish breakfast.
The hotel also has Individual Suites, Classic Suites, Clubs and Family rooms,
please contact reservations for further information.





### **FESTIVE MARKET MENU**

Tables for up to 8 can be reserved via our website or by calling the hotel, a £15 per person non refundable/non transferable deposit is required at time of booking.

For larger bookings and private dining please contact the events team

### **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 4th November

### HOGMANAY SHINDIG

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

A provisional booking can be held for 14 days, a £30 per person non refundable/non transferable deposit is required to secure.

Full pre payment is required by 25th November

### HOGMANAY DINING

Tables for up to 8 can be reserved via our website or by calling the hotel, a £15 per person non refundable/non transferable deposit is required at time of booking.

For larger bookings and private dining please contact the events team

### BEDROOM RESERVATIONS

All room reservations require credit card details to secure at time of booking, full payment is taken on arrival to the hotel. Rooms can be cancelled up to 2pm day prior to arrival. Check-in from 3pm with check out at 11am.

### CONTACT DETAILS

Room Reservations – 01224 327777 #option 2 or reservations@chester-hotel.com Events – 01224 327777 #option 1 or events@chester-hotel.com







