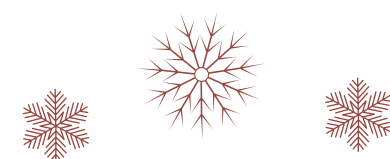
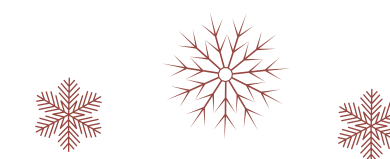




Festive Season



AT THE CHESTER HOTEL



IX THE CHESTER HOTEL
ABERDEEN





*“Christmas is a
canvas - and we
paint it with light,
laughter and a
touch of gold.”*





Festive

MARKET MENU



Available from 27th November to
24th December

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



Three courses £44.00

Starter

CHICKEN LIVER PARFAIT

Toasted brioche, spiced plum, granola
(gf available)

SMOKED SALMON

Chive crowdie, keta caviar, rye bread
(gf available)

POACHED PEAR

Fennel, goat's cheese, hazelnut
(vg/gf available)

LENTIL SOUP

Ham hock, chive, sourdough
(vg/gf available)

Main

ROAST TURKEY

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

COD LOIN

Brown shrimp, pomme purée, glazed kale
(gf available)

VENISON

Potato galette, sticky beetroot, squash
(gf available)

TAGLIATELLE

Wild mushroom, truffle, parmesan
(vg available)

Dessert

STICKY TOFFEE PUDDING

Toffee sauce, vanilla bean ice cream

EGGNOG CRÈME BRÛLÉE

Shortbread (gf available)

TOASTED COCONUT PANNACOTTA

Winter berry compote, mulled wine foam
(vg/gf available)

SELECTION OF CHEESE

Crispbread, chutney (gf available)



*"Where the art
is festive, and
the festive is an
artform."*



Menu

SOUP

Carrot and ginger (vg/gf)

ROAST TURKEY

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

STICKY TOFFEE PUDDING

Butterscotch sauce, cinnamon ice cream (v)

TEA, COFFEE

Tablet

Dietary Alternatives

BUTTERNUT SQUASH AND SPINACH PITHIVIER

Apricot, raisins and "feta" filling, roast potatoes, maple glazed vegetables, sprouts, savoury gravy (vg)

RASPBERRY AND ROSE "CHEESECAKE"

Vanilla syrup, mint leaves (vg/gf)

Disco

PARTY LUNCH

Friday 5th, 12th, 19th December

£48.00

DAY DANCING PARTY LUNCH

Saturday 13th December

£45.00

12 for 12:30pm

Includes drink on arrival

Three course lunch with coffee

Dancing to resident DJ until 4pm



*“A season
curated with
care - more
gallery than
glitter.”*





Disco

PARTY NIGHTS

Friday 19th, Saturday 20th December


7 for 7:30pm

Includes drink on arrival

Three course dinner with coffee

Dancing to resident DJ until 12:30am

£55.00



Menu

SOUP

Carrot and ginger (vg/gf)

ROAST TURKEY

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

STICKY TOFFEE PUDDING

Butterscotch sauce, cinnamon ice cream (v)

TEA, COFFEE

Tablet

Dietary Alternatives

BUTTERNUT SQUASH AND SPINACH PITHIVIER

Apricot, raisins and "feta" filling, roast potatoes, maple glazed vegetables, sprouts, savoury gravy (vg)

RASPBERRY AND ROSE "CHEESECAKE"

Vanilla syrup, mint leaves (vg/gf)



*“Here, Christmas
is never overdone.
Only ever well-
framed.”*





Menu

JOHN ROSS SMOKED SALMON

Sweet pickled cucumber, crème fraiche, lemon gel, blinis (df/gf available)

ROAST TURKEY

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

STICKY TOFFEE PUDDING

Butterscotch sauce, cinnamon ice cream (v)

TEA, COFFEE

Tablet

Dietary Alternatives

SOUP

Carrot and ginger (vg/gf)

BUTTERNUT SQUASH AND SPINACH PITHIVIER

Apricot, raisins and “feta” filling, roast potatoes, maple glazed vegetables, sprouts, savoury gravy (vg)

RASPBERRY AND ROSE “CHEESECAKE”

Vanilla syrup, mint leaves (vg/gf)

Christmas

PARTY NIGHTS

Friday 5th & 12th, Saturday 6th & 13th December

7 for 7:30pm

Includes drink on arrival

Three course dinner with coffee

Dancing to First Class Band until 12:30am

£72.50



"The world slows. The lights glow. And time becomes something you can frame."





Ho Ho Ho

DOWN PARTY NIGHT

Thursday 18th December

7 for 7:30pm

Includes drink on arrival

Three course dinner with coffee

Embrace a festive, country-western DJ with

some guided line dancing for

beginners to experienced dancers

Dancing until midnight

£45.00



Menu

SOUP

Carrot and ginger (vg/gf)

ROAST TURKEY

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

STICKY TOFFEE PUDDING

Butterscotch sauce, cinnamon ice cream (v)

TEA, COFFEE

Tablet

Dietary Alternatives

BUTTERNUT SQUASH AND SPINACH PITHIVIER

Apricot, raisins and "feta" filling, roast potatoes, maple glazed vegetables, sprouts, savoury gravy (vg)

RASPBERRY AND ROSE "CHEESECAKE"

Vanilla syrup, mint leaves (vg/gf)



*“From first frost
to final toast
- everything is
more beautiful in
December.”*





Menu

JOHN ROSS SMOKED SALMON

Sweet pickled cucumber, crème fraiche, lemon gel, blinis (df/gf available)

MEDALLION OF BEEF FILLET 6OZ

Dauphinoise potatoes - glazed root vegetables - tender stem broccoli - bone marrow & red wine jus (df/gf available)

DARK CHOCOLATE DELICE

Coffee mousse, clementine, cocoa nib shortbread (gf available/v)

TEA, COFFEE & PETIT FOURS

Dietary Alternatives

SWEET POTATO AND 'FETA' CROQUETTE

Spiced tomato sauce, basil (vg/gf)

RISOTTO

Roasted butternut squash, goats cheese, crispy sage, pumpkin seeds, oil (df available/gf)

DARK CHOCOLATE MOUSSE

Honeycomb, cherry coulis, sorbet (vg/gf)

Hogmanay

S H I N D I G

Wednesday 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

£125.00



*“Christmas isn’t
loud here. It
lingers in the
clink of a glass.”*





Hogmanay

D I N I N G M E N U



Wednesday 31st December

From 7pm, last sitting 9pm
Includes glass of champagne & canapés



Three courses £85.00

Starter

SMOKED SALMON

Chive crowdie, keta caviar

CRAUPADINE BEETROOT

Goats curd, horseradish, beetroot glaze
(vg available)

AGED BEEF TARTARE

Egg yolk, cornichon, crostini

WILD MUSHROOM VELOUTÉ

Truffle, sourdough (v)

Main

FILLET OF BEEF

Lyonnaise onion, oyster mushroom, beef
cheek and potato terrine (gf/df)
£10 supplement

COD LOIN

Champagne sauce, glazed kale, pomme
puree, caviar, dill (gf)

VENISON

Hasselback potato, beetroot, braised leg,
red wine jus

HOMEMADE GNOCCHI

Chard carrot purée, fennel, blue cheese,
walnut (vg available)

Dessert

TREACLE TART

Malt ice cream

DARK CHOCOLATE TERRINE

Hazelnut, salted caramel, vanilla

TOASTED COCONUT PANNACOTTA

Mango, passionfruit

SELECTION OF CHEESE

Crispbread, chutney (gf available)

TEA, COFFEE & PETIT FOURS



*"The most
elegant season
of all - a quiet
exhibition of joy."*





Christmas Crackers & Novelties

In an effort to reduce our carbon footprint we do not provide Christmas crackers and novelties. A donation is made to the JEllie Foundation in lieu.



www.jelliefoundation.com





Accommodation

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 - £119 single occupancy £129 double occupancy
Grand room - £139 single occupancy £149 double occupancy

HOGMANAY SHINDIG

Classic room – £135 single occupancy £145 double occupancy
Grand room - £165 single occupancy £175 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.





Booking & Deposits

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 3rd November.
Please note - For parties of 70 or more final numbers and payment are due by 6th October.

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, full payment is taken at time of booking, this is non refundable / non transferable deposit.
For larger bookings and private dining please contact the events team.

BEDROOM RESERVATIONS

All rooms 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

