

# THE CHESTER HOTEL



## FESTIVE MARKET DINNER MENU

### Starters

**Velouté** - Curried Cauliflower, Chives (v)

**Smoked Salmon** - Blinis, Capers, Horseradish, Shallot

**Chicken Liver Parfait** - Red Onion, Chutney, Watercress, Chicken Skin Granola

**Salt Baked Beetroot** - Fennel, Pickled Walnut (vg)

### Main Courses

ROAST POTATOES AND SEASONAL VEGETABLES FOR THE TABLE

**Roast Turkey** - Sprouts, Sage & Onion Stuffing, Chipolatas, Turkey Sauce (DF, GF AVAILABLE)

**Cod Loin** - Bacon, Kale (GF)

**Venison** - Butternut Squash, Braised Cabbage, Venison Sauce (GF)

**Risotto** - Roast Squash, Vegan Feta, Sage (vg)

### Desserts

**Sticky Toffee Pudding** - Toffee Sauce, Christmas Pudding Ice Cream

**Seville Orange Brûlée** - Cocoa Nib Shortbread

**Coconut Panna Cotta** - Mulled Berry Compote (vg, GF)

**Selection of Cheese** - Crispbread, Chutney, Quince (GF AVAILABLE)  
(Blue Murder – Tallegio – Black Bomber)

**2 course £37.50 / 3 course £42.50**

12% discretionary service charge will be added to the final bill.

In an effort to reduce our carbon footprint we will be making a donation to the Jellie Foundation in lieu of Christmas crackers and novelties.