

THE CHESTER HOTEL



FESTIVE MARKET LUNCH 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 £32.50 / 3 course £37.50

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.