

Family Christmas Day Lunch – Granite Suite

After being up all night delivering gifts to children all over the world, Santa Claus should spend Christmas Day putting his feet up and watching the Eastenders special. But he heard about our fantastic family lunch.. and thinks that Mrs Claus' Christmas pudding isn't a patch on ours!

Join us in the Granite Suite for an afternoon of fabulous food, children's treats, entertainment, and the company of the man of the moment. Just don't offer him another mincemeat pie.

Tuesday 25th
December
12.30pm for 1pm
Adults priced at
£105 per person
Includes an arrival glass
of Prosecco, four course
lunch, and coffee

Children aged 5 - 12
£45 per person
Children aged under 5
£10 per person
Includes drink on arrival,
three course lunch, and
a gift from Santa

**For more information and
bookings please call
01224 327777 or email
events@chester-hotel.com**

Children's Menu

Tomato soup, toasted croutons,
chive crème fraiche

Melon and berries (v),
raspberry coulis, mint pearls

Prawn cocktail, iceberg lettuce,
Marie rose, lemon

Little turkey dinner - all the best
bits and no sprouts!

Fish fingers, chunky chips, peas

Penne pasta, tomato sauce

Ice cream & jelly, 100s and 1000s

Banana sundae, chocolate sauce

Chester Christmas pudding,
vanilla ice cream

King prawn and smoked salmon cocktail, avocado,
pineapple, cos, cocktail sauce

Parfait of foie gras and smoked duck, truffle cream,
toasted grains

Velouté of celeriac and pear, partridge bon bon

Butter roasted roulade of turkey,
duck fat roast potatoes, carrots, glazed sprouts,
bacon, apricot and sage stuffing, turkey jus

Medallion of Aberdeenshire beef fillet,
haggis crust, dauphinoise potatoes,
parsnip purée, glazed kale, Madeira jus

Double baked cheese soufflé,
Montgomery cheddar, melted leeks,
button mushrooms, crispy shallots

Aged Chester Christmas pudding,
burnt butter ice cream, brandy foam

Black forest gâteau, sour cherry ice cream

Blu 61, Mull cheddar, Brie, oatcakes, grapes

Freshly brewed tea & coffee, mincemeat pies,
salted caramel truffles

