

He made a list and he checked it twice. Santa Claus has added your name to the nice list.... and his gift to you is a magical Christmas experience at The Chester Hotel.

Whether you want to spread some seasonal cheer with your colleagues or join your loved ones for an unforgettable festive feast, this is where memories are made. Best get booking.... you don't want to risk a transfer to the naughty list.

Calendar of Events

December

1 to 24	Festive Market Menu in IX Restaurant
7, 8, 14 & 15	Live Band Party Nights
21	Disco Party Night
14 & 21	Disco Party Lunch
25	Christmas Day Lunch in IX Restaurant Family Christmas Day Lunch
26	Boxing Day Brunch
31	Hogmanay Shindig Hogmanay Dinner in IX Restaurant

January

1	New Year's Day Brunch
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If you would like more information about our festive events or would like to book, please call Santa's Little Helpers on 01224 327777 or email events@chester-hotel.com



Festive Market Menu – IX Restaurant

Eat, drink and be merry – the key ingredients for the perfect Christmas celebration. Our fantastic festive menu in the stylish surroundings of the IX Restaurant serves up all three.

**30 November
1– 24 December**

Lunch

Monday – Saturday
12 noon – 2pm
Two Courses - £24.95
Three Courses - £29.95

Dinner

Monday – Thursday
7pm – 10pm
Two Courses - £29.95
Three Courses - £34.95

Private dining rooms are available for parties of 8-24 guests throughout December. Please contact events@chester-hotel.com for more information and pricing options.

Gin cured smoked salmon, elderflower jelly, pickled cucumber, caviar, horseradish snow

Salad of smoked goose, pickled mushrooms, celeriac, truffle mayonnaise

Velouté of celeriac and pear, partridge bon bon

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

Slow cooked beef cheek, creamed potatoes, glazed kale, carrots, haggis bon bon, red wine sauce

Roast bass, fricassee of mussels, orzo, roast salsify, leeks, shellfish cappuccino

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

Selection of three cheeses, oatcakes, olive oil biscuits, chutney