



Festive
Season at
The Chester
Hotel



CALENDAR OF EVENTS

30th November to 23rd December	Festive Market Menu in IX Restaurant and Private Dining Rooms
Friday 8th, 5th and 22nd December	Disco Party Lunch in the Granite Suite
Friday 1st and 22nd December	Disco Party Nights in the Granite Suite
Friday 8th and 15th December	Christmas Party Nights in the Granite Suite
Saturday 9th and 16th December	
Sunday 31st December	Hogmanay Shindig in the Granite Suite Hogmanay Dining
Wed to Sun , 6th to 31st December	Festive Afternoon Tea

Please contact events@chester-hotel.com for more information and pricing options on any of our festive events



FESTIVE MARKET MENU

Available from 30th November to 23rd December
In IX Restaurant and Private Dining Rooms

Private Dining Rooms are available for parties
of 6-20 guests

LUNCH **2 courses** **£32.50**
from 12noon, last sitting 3:00pm **3 courses** **£37.50**

DINNER **2 courses** **£37.50**
from 6pm, last sitting 8:30pm **3 courses** **£42.50**

STARTERS

Velouté
curried cauliflower, chive (V)

Smoked Salmon
blinis, caper, horseradish, shallot
(DF, GF available)

Chicken Liver Parfait
red onion chutney, watercress,
chicken shin granola

Salt Baked Beetroot
fennel, pickled walnut (VG)

MAIN COURSES

Roast Turkey
roast potatoes, glazed root vegetables,
sprouts, sage & onion stuffing, turkey sauce
(DF, GF available)

Cod Loin
smoked bacon, kale (GF)

Venison
butternut squash, green vegetables,
venison sauce (GF)

Risotto
roast squash, vegan feta, sage (VG)

*Roast potatoes and seasonal vegetables
for the table*

DESSERTS

Sticky Toffee Pudding
toffee sauce,
Christmas pudding ice cream,

Orange Brûlée
cocoa nib shortbread (GF available)

Coconut Panna Cotta
mulled berry compote (VG, GF)

Selection of Scottish Cheese
fig, quince, crispbreads (GF available)



DISCO PARTY LUNCH

12 for 12:30pm
in the Granite Suite

Includes drink on arrival
Three course lunch with coffee
Dancing to resident DJ until 4pm

Friday 8th, 15th & 22nd December
£45.00 per person

MENU

Carrot and Ginger Soup (DF, GF)

Roast Turkey

roast potatoes, glazed root vegetables, sprouts,
sage & onion stuffing, turkey sauce (DF, GF available)

Sticky Toffee Pudding

toffee sauce, Christmas pudding ice cream

Tea, Coffee

mince pies

VEGETARIAN/VEGAN MENU

Carrot and Ginger Soup (DF, GF)

Cranberry and Lentil Loaf

roast potatoes, glazed root vegetables,
sprouts, vegetable gravy

Coconut Panna Cotta

mulled berry jelly, sorbet (GF)



DISCO PARTY NIGHTS

7 for 7:30pm
in the Granite Suite

Includes drink on arrival
Three course dinner with coffee
Dancing to resident DJ until 12.30am

Friday 1st & 22nd December
£49.50 per person

MENU

Carrot and Ginger Soup (DF, GF)

Roast Turkey

roast potatoes, glazed root vegetables, sprouts,
sage & onion stuffing, turkey sauce (DF, GF available)

Sticky Toffee Pudding

toffee sauce, Christmas pudding ice cream

Tea, Coffee

mince pies

VEGETARIAN/VEGAN MENU

Carrot and Ginger Soup (DF, GF)

Cranberry and Lentil Loaf

roast potatoes, glazed root vegetables,
sprouts, vegetable gravy

Coconut Panna Cotta

mulled berry jelly, sorbet (GF)

CHRISTMAS PARTY NIGHTS



7 for 7:30pm
in the Granite Suite

Includes drink on arrival
Three course dinner with coffee
Dancing to First Class Band until 12.30am

Friday 8th & 15th December
Saturday 9th and 16th December
£69.50 per person

MENU

King Prawn and Crayfish Cocktail

Marie rose sauce, gem lettuce, pomegranate (DF, GF)

Roast Turkey

roast potatoes, glazed root vegetables, sprouts,
sage & onion stuffing, turkey sauce (DF, GF available)

Sticky Toffee Pudding

toffee sauce, Christmas pudding ice cream

Tea, Coffee
mince pies

VEGETARIAN/VEGAN MENU

Carrot and Ginger Soup (DF, GF)

Cranberry and Lentil Loaf

roast potatoes, glazed root vegetables,
sprouts, vegetable gravy

Coconut Panna Cotta

mulled berry jelly, sorbet (GF)



HOGMANAY SHINDIG

7 for 7:30pm
in the Granite Suite

Sunday 31st December
£115.00 per person

Three course dinner with coffee
Half bottle house wine with dinner
Dancing to First Class Band until 1am
Stovies before departure

MENU

Smoked Salmon Tart
dressed crab, Mara nori seaweed

Medallion of Aberdeenshire Beef Fillet
mushroom, broccoli, carrot, shallot, pomme purée,
red wine jus

Treacle Tart
Glayva ice cream, pecan crumb

Tea, Coffee
chocolate truffle, whisky fudge

VEGETARIAN/VEGAN MENU

Spiced Poached Pear
quinoa, "feta" cheese, rocket, house dressing

Risotto
butternut squash, sage, toasted pumpkin seeds

Coconut Panna Cotta
citrus compote, lemon balm

HOGMANAY DINING

Our Restaurant, Gallery Bar and Garden Room will be open throughout the day serving food from 12noon with last seating at 8:30pm.

The bar will remain open until 1am with last orders at 12:30

Tables for up to 8 can be reserved via our website or by calling the hotel,
For larger tables and private dining please contact events@chester-hotel.com



FESTIVE AFTERNOON TEA

'Tis the season for sugar, spice and all things nice and our chefs have been hard at work whipping up scrumptious, seasonal savouries and charming Christmas cakes.

Treat your taste buds with our glorious menu of indulgence and add a glass of fizz for additional sparkle or one of our 'Tis The Season To Chester Christmas Cocktails.



View the festive afternoon menu on our website
chester-hotel.com/afternoontea

**Wednesday to Sunday from
6th to 31st December**

**Chester Festive Afternoon Tea
£26.50**

**Chester Festive Afternoon Tea
with Glass of Champagne
£36.50**

Please note: to uphold the high standard of our afternoon teas, we are unable to amend any of our recipes to accommodate dietary requirements.

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	£114 single occupancy £124 double occupancy
Grand room	£134 single occupancy £144 double occupancy

Hogmanay Shindig

Classic room	£130 single occupancy £140 double occupancy
Grand room	£160 single occupancy £170 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.

GIFT VOUCHERS

If your family and friends have made it onto your nice list then our Chester Hotel gift vouchers are the ideal gift for someone truly special.

You can select from vouchers including

Dinner bed and breakfast
Romance package
Afternoon tea
Champagne afternoon tea

Or, you can buy a voucher for a specific value for the recipient to spend in any area of the hotel. Vouchers can be posted to you – or if time is ticking – they can be sent my email or SMS.

chester-hotel.com/gift-voucher

BOOKING AND 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 6th November.

CONTACT DETAILS

Room Reservations – 01224 327777 #option 2 or reservations@chester-hotel.com

Events – 01224 327777 #option 1 or events@chester-hotel.com.

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 27th November.

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.