



IX THE CHESTER HOTEL
ABERDEEN

PROVENANCE FESTIVAL MENU

21st-29th September 2024



STARTERS

AMITY LOBSTER RAVIOLI

£15.95

shellfish bisque | buttered cabbage

Amity Fish is based in Peterhead, the heart of Scotland's seafood capital, where the North Sea's finest treasures are hauled in daily. Specialising in sustainably sourced shellfish, Amity delivers the freshest catch from their boats to our kitchen. The lobster in our ravioli is no exception - its delicate flavour comes from the pristine waters off the Aberdeenshire coast. Paired with a rich shellfish bisque, tender buttered cabbage and pasta made with local Katy's Eggs, this dish is a culinary conversation between sea and land, crafted with care by those who know the ocean best.

JOHN ROSS SMOKED SALMON TARTARE

£13.95

local wasabi | radish | mara furikake

John Ross Jr. in Aberdeen has been smoking salmon the traditional way for over 30 years, using methods that have stood the test of time. Their traditional brick kiln-smoked salmon, is smoked by piles of oak and beech wood chippings on a cobbled floor. It offers a depth of flavour that elevates our tartare to new heights. This dish brings together the rich, silky texture of John Ross smoked salmon with the sharp bite of local wasabi, crisp radish, and a sprinkle of mara furikake - a nod to the Scottish coast. It's a celebration of local craftsmanship and global inspiration on one elegant plate.

Wine Pairing - Domaine Fournillon Chablis, France, 125ml £9.45

DOUBLE BAKED CHEESE SOUFFLE

£9.95

campus o'may cheddar | bitter leaf

In the rolling hills of Royal Deeside, Campus O'May crafts cheddar with a distinctive character according to original family recipes and cheesemaking tradition. Their cheddar, matured to perfection, forms the heart of our double-baked cheese soufflé - light, airy, yet rich with flavour. Complemented by a crisp, bitter leaf salad, this dish is a celebration of Aberdeenshire's dairy heritage. It's a harmonious balance of rustic charm and refined indulgence, where every bite tells the story of the cheesemaker's craft.

MAINS

VENISON LOIN

£27.95

red cabbage | pomme puree | foraged bramble

From Fasque House Estate, our venison loin brings the deep, earthy flavours of Aberdeenshire's natural landscape straight to your plate. Raised in the surroundings of Fettercairn, this venison is tender, lean, and rich. Complemented by The Chester Hotel kitchen team's hand-foraged brambles, sourced from their secret spot, this dish tells a story of the land-paired with a silky pomme purée and tangy red cabbage - a taste of Scotland's wilderness in every bite.

HANDMADE MACARONI

£19.95

foraged chanterelle mushroom | smoked butter

At The Chester Hotel, all our pasta is handmade, and our macaroni owes its golden hue and rich flavour to Katy's Eggs, from the charming village of Torphins. With hens roaming freely on lush Aberdeenshire pastures, these eggs bring a farm-fresh quality to our pasta that can't be beaten. Tossed with foraged chanterelle mushrooms and smoked butter, this dish offers a taste of the woods-courtesy of our kitchen team, who seem to disappear on "mysterious foraging missions" a bit too often. But when the result is this good, who can blame them?

ABERDEEN ANGUS 100Z RIBEYE

£39.50

fettercairn whisky & green peppercorn sauce
parmesan hand cut chips | mushroom ketchup

In the shadow of the Cairngorms, Fettercairn Distillery has been distilling whisky with a rich, mellow character since 1824. Their single malt, with notes of vanilla and spice, is the star ingredient in our green peppercorn sauce, adding a warm, complex depth to the succulent Aberdeen Angus ribeye - Black Gold Beef from McWilliams which has been hung for 28 days. Paired with Parmesan hand-cut chips and a touch of mushroom ketchup, this dish is a true Highland feast - where the smoky charms of Fettercairn whisky meet the robust flavours of Scotland's finest grass-fed beef.

Wine Pairing - Chateau Musar, Bekka Valley, Lebanon, 125ml £21.00

DESSERTS

"CHEESE ON TOAST"

£12.00

clava brie | fig | honey

From the outskirts of Inverness comes Clava Brie, a soft, creamy cheese that embodies the lushness of the Scottish Highlands. Its velvety texture and rich, buttery flavour take centre stage in our playful take on "Cheese on Toast." Paired with sweet figs and a drizzle of honey, this dish balances the earthy richness of Clava Brie with a touch of natural sweetness, thanks to blossom honey from Aberdeenshire Honey hives in Kirkton of Skene - or as we know it 'Tom's Mum's Honey'.

Wine Pairing - Graham's Late Bottled Vintage Port 2018, 50ml £8.00

PAVLOVA

£9.95

foraged blackberries | rora dairy frozen yoghurt

At Rora Dairy, close to Peterhead, the key to their creamy, tangy frozen yoghurt is simple: happy cows grazing on the rich pastures of Aberdeenshire. Their commitment to organic farming can be found in every spoonful, capturing the essence of the land in its purest form. Paired with foraged blackberries, (let's hope the kitchen team come back from foraging with more blackberries than tall tales this time!) It's a taste of the countryside, bringing together the richness of Rora's dairy heritage and the wild flavours of Scotland's fields and hedgerows.

RUM BABA

£10.95

dark matter rum | plum | mackie's vanilla ice cream

Born in the heart of Banchory, Dark Matter Rum was Scotland's first rum distillery, bringing a bold, spiced twist to the traditional spirit. Their rum, with its deep, rich notes of ginger, allspice, and peppercorn, is the soul of our Rum Baba, infusing the dessert with a warmth that perfectly complements the sweet plums and creamy Mackie's vanilla ice cream. Mackie's has been churning out its award-winning ice cream from the rolling farmlands of Aberdeenshire since 1986 with a commitment to quality and tradition. It's the perfect pairing of Aberdeenshire's finest.

Wine Pairing - Royal Tokaji Late Harvest, Hungary, 125ml £16.00

This September, The Chester Hotel is proud to celebrate the authentic food and drink of North East Scotland with Provenance Festival. Organised by VisitAberdeenshire and supported by Opportunity North East and running from 21st to 29th September 2024, the festival offers a unique opportunity to connect with local producers and discover the real stories behind the ingredients that define our region. At The Chester, we believe in honest, quality cooking that reflects the source of each ingredient, and this festival allows us to showcase the best of what our local land and sea have to offer, prepared with care and respect for its origins.