



Season's Feasting Menu

Æbode
CHESTER

Season's Feasting

Butternut Squash Soup

With a sage cream

Crispy Duck Fritters

With beetroot dressing

Fishcake, Wasabi Mayo

With a crispy vegetable salad

Chicken Liver Parfait

Onion chutney, toasted spiced bread

Avocado Bruschetta

With roasted tomato salsa

Traditional Roast Turkey

British turkey breast with roasted winter vegetables, all the trimmings & turkey gravy

Braised Beef In Red Wine

Slow cooked beef, red wine, onions, mushrooms served with winter greens & creamed mash potato

Roasted Fillet of Salmon

Braised cabbage, bacon & roasted new potatoes

Pan Roasted Chicken Supreme

Served with winter greens, creamed mash potato & diane sauce

Baked Aubergine & Kale Moussaka

With roasted winter vegetables & red pepper sauce

Sticky Fig Port Pudding

Toffee sauce (christmas pudding alternative)

White Chocolate & Clementine Cheesecake

Vegan Coconut Chocolate Pave

with ice cream

Red Berry Frangipane Tart

Vanilla ice cream

Stilton & Oatcakes

Spiced apricot & cranberry chutney

Three-courses

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.



**Party On
Menu**

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Party On

Friday & Saturday Nights

Butternut Squash Soup

With a sage cream

Crispy Duck Fritters

With beetroot dressing

Fishcake, Wasabi Mayo

With a crispy vegetable salad

Chicken Liver Parfait

Onion chutney, toasted spiced bread

Avocado Bruschetta

With roasted tomato salsa

Traditional Roast Turkey

British turkey breast with roasted winter vegetables,
all the trimmings & turkey gravy

Braised Beef In Red Wine

Slow cooked beef, red wine, onions, mushrooms served
with winter greens & creamed mash potato

Roasted Fillet of Salmon

Braised cabbage, bacon & roasted new potatoes

Pan Roasted Chicken Supreme

Served with winter greens, creamed mash potato & diane sauce

Baked Aubergine & Kale Moussaka

With roasted winter vegetables & red pepper sauce

Sticky Fig Port Pudding

Toffee sauce (christmas pudding alternative)

White Chocolate & Clementine Cheesecake

Vegan Coconut Chocolate Pave

with ice cream

Red Berry Frangipane Tart

Vanilla ice cream

Stilton & Oatcakes

Spiced apricot & cranberry chutney

Three-courses

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**New Year's
Eve Menu**

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New Year's Eve

Gala Dinner Menu

Glass of Champagne

Crispy Duck Balls, Nocellaro Olives & Smoked Almonds

Cured Salmon

Trio of cured Scottish salmon with horseradish cream

or

Roasted Pepper

With grilled goat's cheese

Jerusalem Artichoke Soup

With wild mushroom dumplings

Pan-Fried Fillet Of Beef

Shallot gateau, dauphinoise potato & port wine sauce

or

Baked Aubergine & Kale Moussaka

With roasted winter vegetables & green herb sauce

2024 New Year's Chocolate Celebration

Cheese Plate

Old roan wensleydale, spiced apricot, cranberry chutney, cheese crackers

Five Courses & Champagne

Alternative menu available for dietary requirements, speak to the hotel directly please

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Christmas Lunch Menu

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Christmas Lunch Menu

Glass of Champagne

Crispy Duck Balls, Nocellaro Olives & Smoked Almonds

Smoked Salmon

Lemon, capers & with a shallots dressing

or

Avocado Bruschetta

With toast pine nuts and roasted tomato salsa

Butternut Squash Soup

With a sage cream

Traditional Roast Turkey

With roasted winter vegetables, all the trimmings & turkey gravy

or

Pan-Fried Fillet & Braised Shin of Beef

Shallot gateau, dauphinoise potato & port wine sauce

Vegan Coconut Chocolate Pave

With vanilla ice cream

Dark Chocolate Ganache

With a layered biscuit base & chocolate mirror glaze

or

Cheese Plate

Old roan wensleydale, spiced apricot, cranberry chutney, cheese crackers

Five Courses & Champagne

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**Festive Carol
Sunday
Lunch**

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Festive Carol Sunday Lunch

Butternut Squash Soup

With a sage cream

Crispy Duck Fritters

With beetroot dressing

Fishcake & Wasabi Mayo

With a crispy vegetable salad

Chicken Liver Parfait

Onion chutney, toasted spiced bread

Avocado Bruschetta

With roasted tomato salsa

Traditional Roast Turkey

British turkey breast with roasted winter vegetables,
all the trimmings & turkey gravy

Roast Sirloin of Beef

With Yorkshire pudding & onion gravy

Roasted Fillet of Salmon

With a shrimp butter sauce

Slow Cooked Pork Belly

With braised cabbage, bacon & honey roast apples

Baked Aubergine & Kale Moussaka

With red pepper sauce

Sticky Fig Port Pudding

Toffee sauce (christmas pudding alternative)

White Chocolate & Clementine Cheesecake

Vegan Coconut Chocolate Pave

with ice cream

Red Berry Frangipane Tart

Vanilla ice cream

Stilton & Oatcakes

Spiced apricot & cranberry chutney

Three-courses

Alternative menu available for dietary requirements, speak to the hotel directly please

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