

chef's table

December 2024



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DECEMBER MENU

s n a c k s f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V)

ROSEMARY & GARLIC ROAST POTATO FOCACCIA (V)

PUFFED PORK CRACKLING • mulled wine pickled quince

PIGS IN BLANKETS • sloe gin cranberry sauce

BUFFALO CAULIFLOWER (V) • blue cheese mayo

HAGGIS FRITTERS • katsu sauce

TEMPURA OBSIBLUE PRAWNS • citrus ponzu / carrot kimchi

S T A R T E R S

CHESTNUT, HONEY MEAD & LEMON THYME SOUP (V/N)

mulled wine pickled quince / grilled treviso / chanterelles cooked in sherry / roast potato focaccia

LOBSTER POACHED IN VANILLA BUTTER

loch fyne smoked salmon / lobster bisque and clementine beurre blanc / sand carrots cooked in ginger and anise

PECORINO, TRUFFLE AND CELERIAC TART (V/N)

a variety of preparations of celeriac / roast crosnes, chicory pear and hazelnut salad

SURF AND TURF

anise & ginger suckling pig belly / seared XL scallop / nduja spiced pumpkin puree / mangalitza black pudding

ROAST LEG OF MILK-FED LAMB GLAZED IN PINE AND MOLASSES (N)

green olive and anchovy gentleman's relish / pistachio / pomegranate / labneh / kohlrabi

(V) = vegetarian / (N) = contains nuts / not all allergens are listed - please ask your server



M A I N S

CEPE DUSTED ROAST BEEF FILLET

featherblade bourguignon / beef fat crispy beef carrots / marmite maitake mushrooms
bordelaise sauce / smoked butter sour cream mash

FENNEL SEED AND HONEY MEAD ROAST GUINEA FOWL BREAST (N)

black truffle arancini / salt roast celeriac / smoked pancetta / salsify / hazelnuts / celeriac / apple & perorino veloute

ROAST VENISON LOIN MARINATED IN SLOE GIN

haggis and venison suet pudding / chopped swede masala / pickled walnut / dauphinoise potatoes /
preserved blackberry fir pie / sloe gin jus

SHAWARMA SPICED MUSHROOMS (V/N)

sticky pomegranate molasses and hot sauce cauliflower / pistachios / pickles / craupadine beetroot
shiso zhoug / garlic hummus flatbread

TURBOT VERONIQUE (N)

roast chestnuts / chanterelles / pumpkin puree / grapes / truffled dauphinoise potatoes

CHRISTMAS DINNERS

a traditional christmas day roast dinner, plated with the trimmings

HONEY ROAST CREEDY CARVER DUCK

sloe gin cranberry sauce / mulled wine pear and douglas fir stuffing / honey roast
carrots / parsnip hasslebacks / roast potatoes / chestnut smoked pancetta sprouts
craupadine beets / roast artichoke / truffle cauliflower cheese

MARMALADE AND MUSTARD GLAZED HAM HOCK

sloe gin cranberry sauce / mulled wine pear and douglas fir stuffing / honey roast carrots / parsnip
hasslebacks / roast potatoes / chestnut smoked pancetta sprouts / craupadine beets / roast artichoke
truffle cauliflower cheese

CHESTNUT, PUMPKIN, PISTACHIO PEAR AND FIR PINE NUT ROAST (V/N)

sloe gin cranberry sauce / honey roast carrots / parsnip hasslebacks / roast potatoes
chestnut sprouts / craupadine beets / roast artichoke / truffle cauliflower cheese

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FESTIVE SIDES

*the perfect accompaniment to your main course, we recommend
three to share between four guests*



POTATOES

TRIPLE COOKED KOFFMANN CHIPS (V)

TRUFFLE AND PECORINO ROAST POTATOES (V)

DAUPHINOISE POTATOES (V)

SOUR CREAM MASHED POTATO (V)



VEGETABLES

CAULIFLOWER CHEESE GRATIN (V)

DARESBURY WINTER VEGETABLES (V)

CHICORY, PEAR, BLUE CHEESE AND HAZELNUT SALAD (V)

DESSERTS



CHOCOLATE FONDANT (V)

salted caramel ice cream / caramel tuile

MULLED WINE POACHED PEAR (VE/GF/DF/N)

dark chocolate / hazelnut / mandarin sorbet

XMAS PUDDING

egg nog custard / vanilla cream / brandy snap

STICKY HOISIN GINGER PUDDING (V)

miso caramel sauce / caramelised pineapple / passion fruit sorbet

CHESTNUT MONT BLANC (V/N)

iced chestnut parfait / white chocolate / douglas fir pine

TROPICAL FRUIT SORBETS (VE/GF/DF)

mandarin / passionfruit

CHEESE (V•N)

a selection of four british cheeses / classic garnish / pickled walnut



Group Bookings FAQ

WHAT SEATING TIMES ARE AVAILABLE FOR LARGE GROUPS?

LUNCH TABLES OF 8 OR MORE ARE AVAILABLE AT 12PM OR 2:30PM

DINNER TABLES OF 8 OR MORE ARE AVAILABLE AT 6PM OR 8:30PM

HOW DO I MAKE A RESERVATION?

PLEASE CONTACT THE RESTAURANT DIRECTLY AT INFO@CHEFSTABLECHESTER.CO.UK

WITH THE FOLLOWING INFORMATION:

BOOKING NAME, DATE, PREFERRED TIME, NUMBER OF GUESTS (INCLUDING CHILDREN)

DO WE NEED TO PREORDER?

TO ENSURE WE CAN ACCOMMODATE YOUR GUESTS CHOICES, A PREORDER IS REQUIRED FOR TABLES OF 10 OR MORE. SHORTLY AFTER BOOKING, A PREORDER SHEET WILL BE SENT TO YOU TO BE RETURNED TO THE RESTAURANT NO LATER THAN 3 DAYS BEFORE YOUR RESERVATION.

IF YOU ARE CONSIDERING WINE WITH YOUR MEAL, WE RECOMMEND PREORDERING THIS TO ENSURE WE CAN ACCOMMODATE YOUR PREFERRED WINE QUANTITY AND PRICE POINT.

PREORDERING SNACKS AND DRINKS ON ARRIVAL ALSO ENSURES A FESTIVE ATMOSPHERE FROM THE MOMENT YOUR GUESTS ARE SEATED.

WHAT CAN WE ORDER ON THE DAY?

YOU ARE WELCOME TO ORDER ANY ADDITIONS ON THE DAY - DRINKS, SNACKS, SIDES AND DESSERTS TO SUIT YOUR GUESTS PREFERENCES.

IS A DEPOSIT REQUIRED?

A DEPOSIT OF £15 PER PERSON IS REQUIRED TO SECURE THE RESERVATION, WHICH WILL BE CREDITED TO YOUR BILL ON THE DATE, PENDING THE ATTENDANCE OF ALL CONFIRMED GUESTS.

AFTER CONFIRMING YOUR DATE/TIME ARE AVAILABLE, THE TEAM WILL SEND A VAT DEPOSIT INVOICE, WHICH CAN BE PAID BY CARD

HOW DO WE PAY THE BILL?

YOUR DEPOSIT WILL BE DEDUCTED FROM YOUR RESERVATION, WITH THE REMAINING BALANCE DUE AFTER YOUR MEAL.

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