



YOUR EVENT...YOUR WAY
Menu Selector



Banqueting Selector Menu

We are delighted that you have chosen to hold your event with us here at The Chester Hotel.
Please find below a copy of our banqueting selector for private and large events.

In order to design your set menu for a lunch or dinner, please select one starter, main and dessert from the following options. This menu will be priced from £45 per person.

Complete your menu with freshly brewed tea and coffee, plus petit fours for £4.50 per person.

Starters

Chicken liver parfait - toasted grains ó brioche - caramelised onions

Smoked salmon mousse ó tomato ó caper ó olive - oaties

Ham hock terrine - celeriac remoulade - caramelised walnuts - mustard dressing

Prawn cocktail - green salad - Marie Rose sauce - Tempura prawns

Chicken - tarragon and mushroom terrine - prune ketchup

The following dishes have a £5 supplement

Carpaccio of Scotch beef, steeped in Innis and Gunn ó parmesan - truffle and roquette

Smoked salmon ó crab - pickled cucumber - avruga caviar - crème fraiche

Arbroath smokie fish cake - glazed poached egg - curried cream sauce

Ox spring ham - rarebit croute - pickled vegetables

Pork belly and black pudding fritter - pease pudding ó spinach - poached egg

The following dishes have a £8 supplement

Confit duck roulade - smoked breast ó marmalade - Waldorf garnish

Roast scallop - fennel puree - brown shrimp - samphire

Smoked venison - shitake mushroom - mizuna and watercress ó parmesan - tomato balsamic

Gravlax - hot smoked and smoked salmon ó honey - mustard dressing

Pastrami of Scotch fillet - Buckwheat brioche - mustard gelee - horseradish cream - gruyere crunch

Intermediate

Haggis, neeps and tatties - whisky cream jus £9.00

Tomato and roast red pepper soup £7.00

Cream of celeriac soup £7.00

Cock a leekie soup £8.00

Bisque £8.00

Mushroom risotto £12.00

Scallop thermidore £14.00

Main courses

Roast chicken breast -thigh and wild mushroom galette - parsnip mash - roast carrots

Tarragon butter roasted chicken - Pommes Anna - slow roast tomatoes and seasonal veg

Slow cooked pork cheeks - black pudding ó chorizo - white beans - tomato and spinach

Confit duck leg - saffron mash - braised red cabbage ó apple ó sultana - oriental jus

Smoked cod - baby gem ó peas ó bacon - Nantua sauce

Beef daube - smoked mash ó bacon ó mushroom ó onion - kale

The following dishes have a £8 supplement

Lamb rump - onion puree ó ratatouille - potato fondant - sage jus

Hot smoked salmon - saffron risotto cake ó spinach ó leeks - citrus butter sauce

Duck breast - buttered savoy - garlic crushed potato - salsify and hazelnut - beetroot chutney

Flat iron steak - bone marrow bon-bon - dauphinoise potato - roast carrot and onion

Sea bream - Boulangère potato - broccoli puree - broad bean ó mussel - mariner sauce

The following dishes have a £12 supplement

Loin of venison - pithivier of braised shin - red cabbage ó cranberry ó apple - garlic cream fondant

Beef fillet Rossini - foie gras - onion puree - roast potato - shin bon-bon ó carrot - truffle jus

Roast striploin - creamed spinach Yorkshire pudding - Chateau potato - roast carrots

Halibut - smoked eel beignet ó samphire - butter beans ó asparagus - tomato

Beef fillet ó dauphinoise - braised cheek - charred carrot - young leeks

Sorbets

Our Chef can offer a selection of sorbets to compliment your bespoke menu.
A supplement of £5 will be charges to include this in your menu.

Desserts

Sticky toffee pudding - orange gel - milk crumb - vanilla ice-cream

Lemon tart ó bramble - chocolate and hazelnut crunch - raspberry sorbet

Cardamom rice pudding - Anise poached berries - coconut ice-cream

Treacle tart ó glayva - pecan crunch - clotted cream parfait

Tiramisu - cinnamon and ginger biscotti - milk chocolate ice-cream

Seasonal cheesecake - poached fruits and syrup

Chocolate torte ó granola - mulled berries - honeycomb ice-cream

Fruit terrine - champagne and elderflower jelly ó meringue - passion fruit sorbet

Cheese

International cheese plate ó oatcakes - wheat bread ó chutney - fruit £9.00 Per Person

Platter of Scottish cheeses ó oatcakes - wheat bread ó chutney - fruit £85 (Suitable for a table of 10)

Vegetarian options

Starters

Goats cheese - fig and macadamia filo parcel

Cream cheese - sweet potato and celery terrine - sun blushed tomato chutney

Horseradish spelt risotto - roast and pickled beets

Waldorf risotto - truffled brie

Sesame asparagus - miso custard tart

Beetroot and white onion tart - endive salad

Blarliath cheddar soufflé - radish and hazelnut salad

Mains

Butternut squash - wild mushroom and chestnut gnocchi

Broad bean and pea croquette - salsify crisp ó beetroot - apple

Chilli and mint halloumi - puy lentils ó artichoke ó olives -sun blushed tomato

Bubble and squeak ó potato ó parsnip - leek and spinach - poached egg - chive butter sauce

Strudel of squash - red onion - spinach and chick peas - red pepper salsa - micro herbs

Leek and mushroom tart - crispy hens egg - whipped potato