



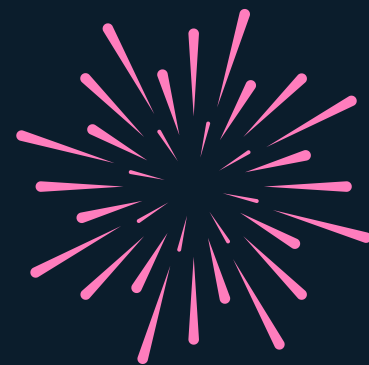
THE  
Queen  
AT CHESTER HOTEL



Sparkle  
through the season

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Please note that menu items are subject change due to supplier availability (V) these dishes are suitable for a vegetarian diet

(Vg) these dishes are suitable for a vegan diet

(Ngcis) these dishes are produced utilising non-gluten containing ingredients

(Df) these dishes are dairy free

DATES THROUGHOUT NOVEMBER AND DECEMBER

# CHRISTMAS PARTY NIGHT

CELEBRATE A  
MEMORABLE CHRISTMAS  
PARTY

Enjoy a three-course festive meal, then after dinner, dance late into the night with our resident DJ.

FROM

**£49.00**

PER PERSON

MAKE A NIGHT OF IT  
WITH  
DISCOUNTED  
RATES  
AVAILABLE

## MENU

### Starters

Roasted tomato and basil soup (v)  
(VG) (GS)

Chicken liver and brandy parfait,  
with caramelised red onion  
chutney and ciabatta croutes

Smoked haddock and spring onion  
fishcake with caper

### Desserts

Traditional Christmas pudding  
with brandy sauce

Baked cinnamon swirl cheesecake,  
orange and cinnamon spiced  
berries

Banoffee pie, chocolate shavings  
and caramel sauce

### Main Course

Traditional roast turkey breast,  
sage & onion stuffing balls, pigs  
in blankets, roast potatoes, roast  
carrots and parsnips and brussel  
sprouts (GS)

Baked salmon supreme, with a  
lemon herb crust, prosecco and  
tarragon cream sauce served with  
gratin potato and fine green  
beans (GS)

Spiced lentil and butternut  
squash filo parcel; served with  
roast potatoes, carrots and  
parsnips, Brussel sprouts and  
gravy (V) (VG)

### Program

**7.30pm – 8.00pm**  
Welcome drinks

**8.00pm**  
Three-course festive meal  
Resident DJ and Disco

**Midnight**  
Carriages

DATES THROUGHOUT NOVEMBER & DECEMBER

# INCLUSIVE PARTY NIGHT



FOR A MEMORABLE, FESTIVE SEASON PARTY, BOOK OUR INCLUSIVE PARTY NIGHTS, IDEAL FOR CELEBRATIONS WITH FRIENDS, FAMILY AND COLLEAGUES

Enjoy a great value ticket price that includes everything; a three-course festive meal whilst the drinks are free-flowing, entertainment, cheerful service and a dance floor that stays full until the early hours.

FROM

## £79.00

PER PERSON

## MENU

### Starters

Roasted Tomato and Basil Soup

Chicken Liver and Brandy Parfait,  
Caramelised red onion chutney,  
ciabatta croutes

Smoked Haddock and Spring  
Onion Fish Cake, Capper Mayo  
Dressing, Dressed Rocket Leaves

### Mains

Traditional Roast Turkey  
Breast, sage & onion stuffing  
balls, pigs in blankets, roast  
potatoes and pan roasted  
parsnips, carrots and Brussel  
sprouts

Baked Salmon Supreme, Lemon  
Herb Crust, Prosecco Tarragon  
Cream Sauce with Gratin Potato  
and Fine Beans

Butternut Squash & Lentil Cumin  
spiced Filo Parcel, Gravy, Roast  
Potatoes, Parsnips, Carrots and  
Brussel Sprouts

### Desserts

Traditional Christmas pudding  
with brandy sauce

Baked cinnamon swirl cheesecake,  
orange and cinnamon spiced  
berries

Banoffee pie, chocolate shavings  
and caramel sauce

### Program

**7.30pm – 8.00pm**  
Welcome drinks

**8.00pm**  
Three-course festive meal  
Resident DJ and Disco

**Midnight**  
Carriages

MAKE A NIGHT OF IT  
WITH  
DISCOUNTED  
RATES  
AVAILABLE

## PROGRAM

7:30pm - 8:00pm

Welcome drinks

8:00pm

Three-course festive plated menu  
Fun novelties and Christmas crackers  
A range of wine, bottled beers and soft drinks  
whilst you're eating

### After Dinner

Resident DJ and Disco  
Inclusive bar service from 10.00pm to midnight  
with many of your favourite drinks, including  
branded spirits.

Famous end of night finale  
In addition, visit our VIP bar for shooters, vodka  
buckets and Champagne  
\*Additional charges apply

11:45pm  
Hot Dogs

Midnight  
Carriages





DATES THROUGHOUT NOVEMBER & DECEMBER  
(EXCLUDING 23RD TO 27TH AND 31ST DECEMBER)

# FESTIVE LUNCH

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE,  
GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK  
COLLEAGUES AND ENJOY A JOLLY FESTIVE LUNCH

Set in relaxed surroundings, let us take care of all  
the details, so you can enjoy your festive  
celebrations.

FROM  
**£32.95**  
PER PERSON



## MENU

### Starters

Roasted tomato and basil soup (V) (VG) (GS)

Chicken liver and brandy parfait with caramelised red  
onion chutney and ciabatta croutes

Smoked haddock & spring onion fishcake with a caper  
mayo dressing and dressed rocket leaves

### Main Courses

Traditional roast turkey breast, sage & onion stuffing  
balls, pigs in blankets, roast potatoes, roasted carrots  
and parsnips and Brussel sprouts (GS)

Baked salmon supreme with a lemon herb crust, prosecco  
& tarragon cream sauce, served with gratin potato and  
fine beans (GS)

Spiced lentil & butternut squash filo parcel; served with  
roast potatoes, carrots & parsnips, Brussel sprouts and  
gravy (V) (VG)

### Desserts

Traditional Christmas pudding with brandy sauce

Baked cinnamon swirl cheesecake served with orange  
spiced berries

Banoffee pie, chocolate shavings and caramel sauce

AVAILABLE DAILY THROUGHOUT DECEMBER

# FESTIVE AFTERNOON TEA

INDULGE WITH OUR AFTENNOON FESTIVI-TEA

A selection of delicious finger sandwiches, warmed scones and clotted cream, paired with tea or coffee and a Christmas cracker. An indulgent celebratory treat.

FROM  
**£34.95**  
PER PERSON

## MENU

Selection of open sandwiches

Turkey, sage and onion stuffing, cranberry

Egg mayonnaise with watercress

Honey roast Ham with whole grain mustard

Smoked salmon with chive cream cheese

Warm fruit scones served with clotted cream and preserves

Christmas farmhouse fruit cake and warm mince pies

Selection of teas and coffee

Glass of prosecco or mulled wine



THURSDAY 25TH DECEMBER

# CHRISTMAS DAY LUNCH



MAKE YOUR CHRISTMAS DAY TRULY MERRY  
AND BRIGHT, AS WE TAKE AWAY THE  
HASSLE

Enjoy the company of family and friends, whilst we provide the joyful atmosphere and a delicious four-course menu filled with festive favourites and wine specifically chosen to compliment your meal.

Welcome glass of Kir Royale and canapés, complimentary glass of wine with lunch and unlimited soft drinks for children

£95.00  
PER PERSON

£50.00  
CHILDREN  
3 TO 12

FREE  
CHILDREN  
UNDER 3

## MENU

### Starters

Butternut squash soup with smoked chorizo crumb and chilli oil (GS)

Ham hock with fennel, pea shoots, salad and piccalilli (GF)

Goats cheese with poached pear, walnut and fig salad, fig and a balsamic dressing (GF) (V)

Smoked salmon and chive croquets, dill crème fraiche and lemon oil

### Mains

Roast sirloin of beef, Yorkshire pudding with roast potatoes and a red wine gravy (GS)

Spiced cumin and carrot Wellington\* (V)

Traditional Roast Turkey Dinner\* (GS)

served with\*  
Roast carrots, Brussel sprouts, sage and pork stuffing, maple glazed chipolatas, and gravy

Pan fried Seabass with tiger prawn and prosecco sauce (GF)

### Desserts

Traditional Christmas pudding with brandy sauce

White chocolate and red velvet cheesecake

Chocolate fondant, dark truffle and chocolate ice cream

Cheese board with Cheshire blue cheese and soft cheese (GS)

Crackers grapes celery and fruit chutney

**Tea, coffee and mince pies**



WEDNESDAY 31ST DECEMBER

# NEW YEARS EVE GALA DINNER

MAKE YOUR NEW YEAR'S CELEBRATION  
ONE TO REMEMBER!



Fabulous food, friends (old and new) all together and a sparkling toast to welcome in a New Year. If there is one resolution to make, it's to have a memorable celebration to start 2026 at our fully inclusive Gala Dinner

## £150.00

PER PERSON FOR FULLY  
INCLUSIVE PACKAGE

## MENU

Cheshire sloe gin infused Poached salmon & king prawn roulade with  
dill crème fraiche and a garnish of lime remoulade (GF)

Haggis, neeps and tatties, whisky and pink peppercorn cream sauce,  
served with a traditional dram

Roast sirloin of beef with horseradish infused Yorkshire pudding,  
rumblethumps cake with red wine gravy  
Spiced cumin and carrot wellington (V)

Raspberry panna cotta with crushed honeycomb, freeze dried  
raspberries and oat short bread (GS)

Selection of Cheeses with an assortment of biscuits and chutney (GS)

Coffee and clotted cream fudge



# PROGRAM

7:30pm - 8:00pm

Welcome whiskey cocktail and Kir Royale  
with a selection of canapés

8:00pm

Six-Course Gala Dinner  
Free-flowing wine, bottled beers and soft drinks  
throughout dinner

After Dinner

Resident DJ and Disco  
Our inclusive bar is from 10pm-1am

12:00am

Champagne to toast New Year

1:00am

Late night snacks  
and carriages



MAKE A NIGHT OF IT  
WITH  
DISCOUNTED  
RATES  
AVAILABLE

# Terms and Conditions

1. Party night places are subject to availability which must be checked with the hotel before confirming with deposit payments.

2. Party night provisional bookings can be made but must be confirmed with a non-refundable/ non-transferable deposit of £10.00 per person.

3. Payments can be made by credit/debit card or bank transfer (Please note one payment transaction per party for both deposit and final payment).

4. For large groups and private parties you may be asked to sign a contract with minimum numbers.

5. Final payment and menu pre-orders for all parties are required four weeks prior to the event.

6. It is the guest's responsibility to advise us of any dietary requirements and allergies.

7. Any payments received are non-refundable and we will not be able to transfer the monies to cover food, drinks or entertainment for other members of the party.

8. For bookings made within four weeks of the event date, full payment for the party will be required.

9. Minimum age for a person attending events at the hotel is 18 years, except where stated in the brochure.

10. The hotel reserves the right to amalgamate, cancel or change the venue of Christmas parties in the event that minimum numbers are not met.

11. Dress codes may apply, please refer to the party information that you are attending.

12. The client must reimburse the costs of repairing any damage to the property, contents or grounds made by any guests within their party to the hotel.

13. No refunds will be given due to adverse weather conditions.

14. We've tried our best to make sure that all details of packages and prices are correct. We do apologise if any of these have changed. If we've made a mistake we will tell you when you enquire or book with us.

For Christmas Day luncheon and New Years Eve Gala Dinner bookings

1. Christmas Day Luncheon and New Years Eve Gala Dinner bookings a non-refundable deposit of 20% per person is required when making the reservation and the balance is due no later than 1st December 2025.

2. A booking is not confirmed until the deposit has been received.

3. All prices include VAT at 20%.

4. All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.

5. We do not accept children under 18 years old for our New Years Eve Gala Dinner.

6. All pre-paid monies are non-refundable and non-transferable to any other hotel service and once payment has been made the booking cannot be cancelled.

7. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Please note the hotel no longer accepts cash or cheque payments



CONTACT US FOR BOOKING AND MORE INFORMATION  
WE LOOK FORWARD TO WELCOMING YOU!

The Queen at Chester Hotel

Tel: 0330 028 3402

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For terms and conditions please visit [lghhm.com/terms](http://lghhm.com/terms)