

chef's table

December 2024



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](mailto: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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Lunch Pricing

TWO COURSE LUNCH / £35

THREE COURSE LUNCH / £40

accompaniments for the table, priced per person

from the kitchen

FRESHLY BAKED FOCACCIA (V) / £3

CHEF'S SELECTION OF FESTIVE APPETISERS / £5

rosemary & garlic roast potato focaccia (v), pigs in blankets & buffalo cauliflower (v)

CHEF'S SELECTION OF FESTIVE SIDES / £6

triple cooked chips (v), roast daresbury veg (v), cauliflower cheese gratin (v)

from the bar

ON ARRIVAL: PROSECCO / £7 • CREMANT / £9

PREMIER CRU CHAMPAGNE / £18

COFFEE OR TEA SERVICE / £5

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Wine

*we've put together a selection of great wines under £55 to please any palate
fancy something different? let us know - we have 120+ wines in our cellar,
and our sommelier is happy to choose the perfect wine for your group.*

six 125ml glasses per bottle

sparkling

PROSECCO / £40
CRÉMANT DE BOURGOGNE / £55

white

TREBBIANO / £30
CHENIN BLANC / £38
SAUVIGNON BLANC / £40
RIESLING / £50

red

SHIRAZ / £30
MONASTRELL / £36
BARBERA / £40
PINOT NOIR / £50

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T W O C O U R S E S £ 3 5

T H R E E C O U R S E S £ 4 0

Eat, Drink & be Merry



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)

PIGS IN BLANKETS • sloe gin cranberry sauce

HAGGIS FRITTERS • katsu sauce

PUFFED PORK CRACKLING • mulled wine pickled quince

TEMPURA OBSIBLUE PRAWNS • citrus ponzu / carrot kimchi

BUFFALO CAULIFLOWER (V) • blue cheese mayo

S T A R T E R S

CELERIAC, CIDER & PECORINO SOUP (V)

truffle / mulled wine pickled pear / roast potato focaccia

LOCH FYNE WARM SMOKED SALMON

smoked butter & clementine beurre blanc / vadouvan spiced parsnip / apple salsa / curried granola

BLACK GARLIC AND TRUFFLE RISOTTO (V/N)

roast jerusalem artichoke / maitake mushrooms / chanterelles cooked in sherry / chestnut

THREE BIRDS

guinea fowl, partridge and confit duck terrine / chicory / pear / craupadine beetroot and hazelnut salad



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

M A I N S

SHAWARMA SPICED MUSHROOMS (V/N)

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

COD VERONIQUE (N)

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

BRAISED AND GLAZED BEEF FEATHERBLADE

bourguignon sauce / marmite maitake mushrooms / beef fat carrots / sour cream mash

christmas dinners

CONFIT CREEDY CARVER DUCK LEG

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 & 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

desserts

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

dark chocolate / hazelnut / mandarin sorbet

XMAS PUDDING (V)

egg nog custard / vanilla cream / brandy snap

PETIT CHEESE (N)

three british cheeses / classic garnish / pickled walnut

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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)