

CHESTER HOTEL LUNCH MENU

on

MONDAY 6TH AUGUST 2018

Main Course

Slow Braised Beef Blade

Served with aligot potatoes - heritage carrots - haggis bon-bon – shallot - Madeira sauce

Or

Roast Breast of corn fed chicken

glazed kale - roast potatoes - roast carrot - grain mustard and whisky sauce

Desert

Chester Sticky Toffee Pudding

orange gel – butterscotch sauce – vanilla ice-cream

Or

Glazed Lemon Tart

Chocolate crunch – raspberry sorbet

Tea and Coffee

Petit Fours