



CHRISTMAS



WITH



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CHRISTMAS WITH CLASS

At Brasserie Abode, Christmas is most definitely on the menu. We'll be serving up a selection of fabulous festive food overflowing with all the trimmings, mixing suitably celebratory cocktails, and pouring award-winning wines from all over the globe. It may be cold outside, but the music is red hot – guaranteed to make you dance the night away.

MANCHESTER · CHESTER · GLASGOW





SEASONS FEASTINGS

23rd November – 24th December

Enjoy festive dining the Brasserie Abode way. Classic traditional fare, given a delicious modern twist. Our festive menu is exquisitely prepared and presented – contemporary comfort food that never skimps on the trimmings. Choose from our extensive international wine list, and you have all the ingredients for a perfect celebratory meal.

LUNCH
£25

DINNER
£30

SPICED PARSNIP SOUP

Toasted seeds and pomegranate

BEETROOT-CURED SALMON

Slices of beetroot-cured salmon with a fennel & orange salad

SMOKED HAM HOCK FRITTERS

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

PRAWN & CRAYFISH COCKTAIL

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

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ROAST TURKEY

Sage & onion stuffing, chipolatas, cranberry sauce and all the trimmings

PORTOBELLO MUSHROOM & SPINACH PITHIVIER

Puff pastry portobello mushroom & spinach pithivier pie with a mushroom & tarragon sauce

GRILLED FILLET OF HAKE

Grilled fillet of hake with roasted tomato, cannellini cassoulet and crispy squid

CLASSIC BEEF BOURGUIGNON

Tender slow-cooked beef with herb mash and caramelised onion

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RUM-POACHED PINEAPPLE

Rum-poached pineapple with coconut sorbet and kaffir lime

CHRISTMAS PUDDING

Classic Christmas pudding with Cognac custard

MILK CHOCOLATE MOUSSE

Salted caramel and honeycomb

SHROPSHIRE BLUE

Quince, celery and grapes

Served all week for lunch 12.00pm – 4.30pm and dinner 4.30pm – 10.00pm.
A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.



FESTIVE AFTERNOON TEA

23rd November – 24th December

Tea's up. Take a break from the Christmas shopping and indulge in some serious me-time tea time at Brasserie Abode. Specialist, selected teas or coffees are served up with a festive-themed tempting selection of sweet and savoury treats. Celebrate the season and add a glass of chilled Champagne to your full afternoon tea.

FULL
AFTERNOON TEA
£19

CHAMPAGNE
AFTERNOON TEA
£26



Served between 12.00pm – 5.00pm.

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.

CHRISTMAS COCKTAILS DINNER

Tuesday 8th December, 7.00pm

In an evening with our expert mixologist, get ready for the festive party season and join us for a Christmas cocktail making demonstration. Our mixologist will show you how to make five fabulous festive cocktails, paired with a selection of Christmas nibbles.

£49



CHRISTMAS WINE DINNER

Tuesday 15th December, 7.00pm

Just in time for Christmas, join us for an exclusive menu and paired wine flight. Expertly selected by award-winning importer Hallgarten Wines, savour a selection of wines that pair perfectly with your Christmas roast and other festive dishes.

£49

A discounted price of £39 is available for groups of 10 or more for the Christmas Wine Dinner & Christmas Cocktails Dinner.

PARTY ON

27th November – 19th December

Friday & Saturday Nights

Let's make this a night to remember. Get in the festive spirit with Brasserie Abode's legendary party nights. Settle down with a festive cocktail, sit down to a sumptuous three-course meal and then get on down to the irresistible sounds spun by our very own house DJ. Crackers, Christmas knickknacks and a good time complete the picture. Jingle all the way.

£35

SPICED PARSNIP SOUP

Toasted seeds and pomegranate

BEETROOT-CURED SALMON

Slices of beetroot-cured salmon with a fennel & orange salad

SMOKED HAM HOCK FRITTERS

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

PRAWN & CRAYFISH COCKTAIL

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

ROAST TURKEY

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Grilled fillet of hake with roasted tomato, cannellini cassoulet and crispy squid

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Tender slow-cooked beef with herb mash and caramelised onion

RUM-POACHED PINEAPPLE

Rum-poached pineapple with coconut sorbet and kaffir lime

CHRISTMAS PUDDING

Classic Christmas pudding with Cognac custard

MILK CHOCOLATE MOUSSE

Salted caramel and honeycomb

SHROPSHIRE BLUE

Quince, celery and grapes

4th, 5th, 11th & 12th December is £40 per person.

To confirm your booking, we will ask for a £10 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Festive parties hosted in the afternoon without a DJ are available for £30 per person.





CHRISTMAS DAY

25th December

The ultimate stress-free Christmas Day celebration, with all the fun and even better, no clearing up afterwards. Our Christmas Day special includes Champagne on arrival and a superb six-course meal, all beautifully wrapped up with coffee and mince pies. Plus fun festive extras like table crackers and party hats. Cheers!

SIX COURSES

£99

CHAMPAGNE

—

TRUFFLED WILD MUSHROOM SOUP

Tarragon crème fraîche

—

SALMON TARTARE

Iced fennel and orange caviar

—

ROAST TURKEY

Chestnut & sage stuffing, sprouts, roasted roots and all the trimmings

—

TUNWORTH CHEESE

Fig ball and Quinta Do Crasto 2013 LBV port

—

CHRISTMAS PUDDING

Cognac custard

—

COFFEE & MINCE PIES

£49 for children under 12. To confirm your booking, we will ask for a £50 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Vegetarian and vegan menus are available on request.



NEW YEAR'S EVE PARTY

31st December

Party like it's 2021! The countdown starts with a glass of chilled Champagne as you arrive, followed by a glorious six-course meal finished off with coffee and truffles. Then it's just a short step to the dance floor, with a cracking live band and DJ to keep you grooving until the clock strikes midnight and beyond.

BRASSERIE
ABODE

£99

TATTERSALLS SUITE
OR CONSERVATORY

£69

CHAMPAGNE & CANAPÉS

—

LOBSTER & SALMON RAVIOLI

Sautéed spinach and a caviar butter sauce

—

ARTICHOKE & TRUFFLE SOUP

—

AGED FILLET OF HEREFORD BEEF

Oxtail cottage pie and a red wine sauce

—

CHOCOLATE FONDANT

Passion fruit sorbet and honeycomb

—

CROPWELL BISHOP STILTON

Oat cakes and fig ball

—

COFFEE & TRUFFLES

NEW YEAR'S EVE OVERNIGHTER

Sometimes, you just don't want to go home! After your feet are sore from dancing, why not stay over in one of our chic rooms? Delight in our very special six-course menu with Champagne and welcome in 2021 on the dancefloor with a live band and DJ. A full English or continental breakfast will help to soothe the morning after.

BRASSERIE ABODE FROM

£190 PER PERSON

TATTERSALLS SUITE OR CONSERVATORY FROM

£160 PER PERSON

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To confirm your booking, we will ask for a £50 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Vegetarian and vegan menus are available on request.

ABode Chester Gift Vouchers

*Treat them to dinner, afternoon tea, cocktails
or an overnight stay, the list is endless...*

*Buy at reception or online at
www.abodechester.co.uk/gift-vouchers*



Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice.

All prices include VAT at the current rate and subject to availability. The New Years Break price is based on two sharing a Comfortable Room. To confirm your break, a £50 per person non-refundable deposit will be required. The hotel does not allow alcohol to be brought onto the premises.

www.abodechester.co.uk/festive

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