



CHESTERS DEPOSIT POLICY

Maximum table size on a Friday/Saturday is x12

- Tables of 5 and over are required to pay a fully refundable £10 per head deposit
- Deposits are payable no later than a week before your booking. If we do not receive your deposit, we will resell your table.
- Deposits are payable in person or over the phone, we will retain a receipt if paid over the phone. Please retain receipts for any payments made in person!
- Deposits paid will be deducted from the bill total at the end of your meal, unfortunately we cannot refund as cash
- Should your group drop in numbers please give **at least 24 hours'** notice to allow us to make the most of the space in our restaurant, or we will withhold your deposit per head lost from table
- For bookings made less than a week in advance, deposits must be paid **at time of booking**
- Please arrive promptly for your table – this is essential as December is a particularly busy time and could mean your time on the table is limited.

THANK YOU FOR YOUR UNDERSTANDING 😊



CHESTERS CHRISTMAS MENU

TWO COURSES - 21.00 THREE COURSES - 26.50

STARTERS

SNACK-CHOS (V.O.) (G.F.O.)

AN INDIVIDUAL PORTION OF NACHOS - CORN TORTILLA CHIPS, WARM SALSA, MELTED CHEESE, SOUR CREAM, GUACAMOLE, SLICED JALAPENOS

CHICKEN WINGS

CRISPY COATED CHICKEN WINGS IN A LOUISIANA STYLE SAUCE, TOPPED WITH BLUE CHEESE MAYONNAISE

CAULI 'WINGS' (VO)

CRISPY COATED CAULIFLOWER FLORETTES IN A LOUISIANA STYLE SAUCE, DRIZZLED WITH CHIMICHURRI MAYO

PORK MEATBALLS

COOKED IN A RICH TOMATO & HABANERO CHILLI SAUCE TOPPED WITH CHEESE

CREAMY ANCHO CHILLI GARLIC MUSHROOMS (V.O) (G.F.O.)

MUSHROOMS COOKED IN A CREAMY SAUCE WITH GARLIC, ANCHO CHILLIS AND OAT MILK, SERVICED WITH CROSTINI

MAIN COURSES

ALL SERVED FILLED WITH YOUR CHOICE FROM THE LIST BELOW, WITH RICE AND HOUSE SALAD

REFRIED BEANS (V.O.) // CARNITAS // BRAISED BLACK BEANS (V.O.) // 5 BEAN VEGI CHILLI (V.O.) // TURKEY & SMOKED BACON CHILLI // MEXICAN CHICKEN

BURRITO (V.O.) (G.F.O.)

A 10" FLOUR TORTILLA CRAMMED WITH CHEESE & ONE FILLING, TOPPED WITH COS LETTUCE, SOUR CREAM & JALAPENOS

CHIMI-CHANGA (V.O.)

A 10" FLOUR TORTILLA, CRAMMED WITH CHEESE & ONE FILLING THEN DEEP FRIED. SERVED WITH COS LETTUCE, SOUR CREAM & JALAPENOS

ENCHILADA (V.O.) (G.F.O.)

A 10" OPEN ENDED FLOUR TORTILLA FILLED WITH RICE & ONE FILLING, TOPPED WITH ENCHILADA SAUCE & CHEESE, THEN BAKED. SERVED WITH SOUR CREAM & FRIED FLOUR TORTILLA TRIANGLES

TACOS (V.O) (G.F.O.)

2 CHARRED 6" FLOUR TORTILLAS, FILLED WITH COS LETTUCE, SALSA, CHEESE & A CHOICE OF PULLED PORK OR BRAISED BLACK BEANS. SERVED WITH A DRESSED HOUSE SALAD.

DESSERTS

CHURROS (V.O.)

DUSTED WITH CINAMON SUGAR AND CHOCOLATE DIPPING SAUCE

DUO OF HOMEMADE ICE-CREAM (G.F.O)

PLEASE SEE OUR BOARD FOR CURRENT FLAVOURS

V.O. - VEGAN OPTION AVAILABLE G.F.O. GLUTEN FREE OPTION AVAILABLE

PLEASE NOTE, WE CANNOT GUARANTEE THAT FRIED VEGAN OR GLUTEN FREE ITEMS HAVE BEEN COOKED IN DEDICATED FRIERS. FOR MORE INFORMATION PLEASE SPEAK TO A MEMBER OF OUR STAFF