



PUTTING ON THE
GLITZ

CHRISTMAS AT OPERA

RESTAURANT BAR & GRILL



CELEBRATE CHRISTMAS WITH US

Nestled in the heart of Chester, Opera Restaurant Bar & Grill welcomes you to celebrate the season in a Grade II listed building from 1836. Combining industrial charm with seasonal opulence, it offers a fun, yet grand Christmas experience.

The ground floor features a central cocktail bar, cosy orange leather seating and marble table tops with views of our open kitchen crafting festive delights. On the second floor, explore two dining areas, a stunning all-weather terrace adorned with Christmas décor, and a private bar.

Experience our unique Music Lounge is where holiday cheer meets soulful sounds with our Gospel Sunday Choir and live music throughout December. Your ultimate Christmas venue awaits.



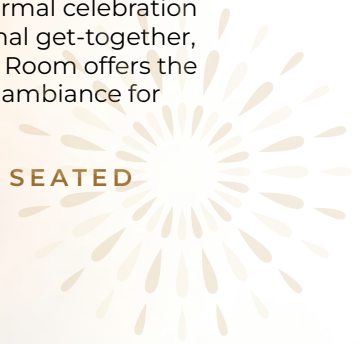




PRIVATE DINING

Opera Restaurant Bar & Grill's stunning Private Dining Room is the perfect setting for your festive lunches and dinners. With seating for up to 16 guests, AV and projection facilities, and a built-in screen, it's ideal for both holiday presentations and intimate gatherings. Whether you're hosting a formal celebration or a relaxed seasonal get-together, the Private Dining Room offers the perfect Christmas ambiance for every occasion.

CAPACITY: 16 SEATED



THE MUSIC LOUNGE

This vibrant space on our first floor is a popular choice for larger corporate events and festive gatherings. Featuring an industrial-chic design, the room includes a private bar and a stage for live performances, music, and speeches. It comfortably accommodates up to 150 seated guests or 250 for standing receptions, offering a stylish and versatile setting for festive lunches or dinners with celebrations able to continue late into the night.

**CAPACITY: 16 SEATED,
250 STANDING**







LIVE ENTERTAINMENT

Opera Restaurant Bar & Grill offers a variety of entertainment including live bands, international artists and everything inbetween. Opera Grill's entertainment calendar features:

LIVE MUSIC & PARTY NIGHTS

Experience the ultimate Christmas vibe every Friday and Saturday night in our Music Lounge. Starting from 6pm, our house bands and talented artists will keep you entertained with electrifying performances. Gather your friends or colleagues for a dinner, then dance the night away to our resident bands, DJ, and mesmerising live acts, including a bongo player, electric violinist and saxophonist.

GOSPEL SUNDAYS

End your week on a high with our uplifting Gospel Sundays. Every Sunday, immerse yourself in the soulful sounds of live gospel music performed by the talented Sing Out Music. Whether you're celebrating a special occasion or simply looking to unwind, enjoy a 2-course or 3-course meal from our exclusive Gospel Sunday Menu.



Live Music Fridays & Saturdays

(from this week until 16th November)

Join us for an evening of live entertainment from our favourite house bands.

Please note, all guests dining in this area of the restaurant must dine from our specially curated music lounge set menu. All parties of 10+ will be required to pre order.

2 courses @ £42.50pp
3 courses @ £47.50pp

See Music lounge menu

Gospel Sundays

(from this week, every Sunday until the end of December & Christmas Eve)

Join us for an afternoon of family fun at our infamous Gospel Sunday's with Sing Out Music Choir.

Please note, all guests dining in this area of the restaurant must dine from our specially curated music lounge set menu. All parties of 10+ will be required to pre order.

2 courses @ £43.50
3 courses @ £48.50
Childrens menu also available

There are 2 sittings for this event:

First sitting bookable times: 1.30pm, 1.45pm, 2pm, 2.15pm
Second sitting bookable times: 5pm, 5.15pm, 5.30pm, 5.45pm

CHRISTMAS

Festive Live Entertainment Party Nights - Fridays & Saturdays (22nd November – 28th December)

Celebrate your Christmas party in style with our festive party nights with entertainment from 6pm right through until 1am. House band, live saxophonist & DJ

Please note, all guests dining in this area of the restaurant must dine from our specially curated festive music lounge set menu. All parties of 8+ will be required to pre order.

3 courses @ £62.50

See Opera Festive music lounge menu

Dining options:

Dine between 5.30-6.45pm – Table for 2 hours
Dine from 8pm onwards – Table for the rest of the evening until 1am

Choose our all evening package where you can dine at any time you wish & keep your table for the full evening, available from an additional £25pp

All inclusive festive party night

Dates available (December): 4th, 5th, 11th, 18th, 19th

Celebrate your Christmas party in style with our all inclusive festive party nights with entertainment from 6pm right through until 1am.

Please note, all guests dining in this area of the restaurant must dine from our specially curated festive music lounge set menu. All parties of 8+ will be required to pre order.

3 courses + bottomless drinks for 90 minutes (prosecco/Peroni) @ £80pp



FESTIVE DINING

Celebrate the season with a festive menu inspired by the best of land and sea, where every dish and drink reflects the true essence of Christmas. Our chefs have crafted a special Christmas set menu, ideal for both intimate gatherings and larger celebrations, designed to impress.

Enjoy a luxurious selection of dishes, wines, and cocktails, tailored to suit a variety of dining preferences and budgets. Savour traditional holiday favourites, from succulent turkey with all the trimmings to rich Christmas plum pudding. Every dish is made with the finest ingredients and perfectly paired with carefully curated wines and festive cocktails.



CHRISTMAS LUNCH

40.50

* STARTERS *

Truffle & Leek Croquettes ^V

Truffle aioli, chives & matured Italian cheese

Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Heritage Beetroot ^{VG}

Avocado, soy labneh, orange, crushed hazelnut & micro basil

Hummus & Crisp Arab Bread ^{VG}

Chickpea, lemon zest & sesame dip, garlic, ginger, chilli

French Onion Soup

Cheddar rarebit crouton

* MAINS *

Roast Bronze Turkey

Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre ^{VG}

Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon

Roasted cauliflower, caramelised cauliflower purée & crispy kale

Cauliflower Katsu Curry ^{VG}

Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck

Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin Steak 225g

Peppercorn sauce & triple-cooked chips
(£3 supplement)

Angus & Hereford Fillet Steak 225g

Peppercorn sauce & triple-cooked chips
(£10 supplement)

Roast potatoes & seasonal vegetables for the table to share ^{VG}

* DESSERTS *

Christmas Plum Pudding ^V

Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake ^{VG}

Berry compote, vanilla cream & raspberry

Dark Chocolate Mousse ^{VG}

Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

Warm Chocolate Fondant ^V

Shortbread crumb, vanilla ice cream

Selection of Cheshire Farm Ice Cream ^V

Plant based flavours available on request

Vegan ^{VG} Vegetarian ^{VG}

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



CHRISTMAS DINNER

52.50


* STARTERS *

Korean Fried Chicken
Boneless chicken thighs, buttermilk marinade, fresh chillies, sesame, sweet & spicy chilli sauce

Chargrilled Asparagus 
Poached duck egg, hollandaise sauce & chives

Ham Hock Terrine
Piccalilli, mustard mayonnaise & toasted sourdough


Tempura King Prawns
Chilli jam & lime

Heritage Beetroot 
Avocado, soy labneh, orange, crushed hazelnut & micro basil


Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

* MAINS *

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre 
Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon
Roasted cauliflower, caramelised cauliflower purée & crispy kale


Cauliflower Katsu Curry 
Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck
Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin 225g
Peppercorn sauce & triple-cooked chips

Angus & Hereford Fillet 225g
Peppercorn sauce & triple-cooked chips
(£5 supplement)

Angus & Hereford Prime Rib 400g
Peppercorn sauce & triple-cooked chips
(£10 supplement)


Roast potatoes & seasonal vegetables for the table to share 


* DESSERTS *

Christmas Plum Pudding 
Rum & raisin butter, brandy sauce

Bread & Butter Pudding 
Bread & butter pudding, poached apricots, vanilla custard

Buttermilk Panna Cotta
Fresh mango, passion fruit & toasted coconut

Dark Chocolate Mousse 
Rich chocolate mousse, Amarena cherries, caramel cacao nibs & plant based vanilla ice cream

Selection of Cheshire Farm Ice Cream 
Plant-based flavours available on request

Artisan Cheese Selection
Fig & orange chutney, grapes & biscuits
(£2.50 supplement)

Vegan  Vegetarian 

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GOSPEL MENU

2 COURSES £43.50 | 3 COURSES £48.50

* STARTERS *

Crispy Duck Spring Rolls
Pineapple & ginger dipping sauce


Heritage Beetroot 
Avocado, Soy labneh, orange, crushed hazelnut & micro basil

Chicken Skewers
Tikka spices, mint yoghurt & lime

Devonshire Crab
Celeriac & apple salad, mustard mayonnaise, crisp sourdough

Serrano Ham & Cheese Croquettes
Smoked paprika aioli & chives
Argyll Smoked Salmon Toasted rye, Jersey butter & lemon

* MAINS *

Lebanese Fattoush 
Halloumi, crisp bread, tomato, radish, cucumber, mint, parsley & buttermilk

275g Sirloin Steak
Triple cooked chips, peppercorn sauce (2.50 Supplement)

275g Ribeye Steak
Triple cooked chips, peppercorn sauce (2.50 Supplement)

Tuna au Poivre
Peppered yellowfin tuna, Béarnaise sauce & triple cooked chips

Miso Glazed Aubergine 
Shiitake mushrooms, ginger, chilli & sesame, sriracha sauce, sticky rice

Herb Roast Chicken
Roast potatoes, braised red cabbage, carrot & swede mash, seasonal greens, roasting gravy, Yorkshire pudding


Roast Argentinian Beef
Roast potatoes, braised red cabbage, carrot & swede mash, seasonal greens, roasting gravy, Yorkshire pudding

* ADDITIONAL SIDES *

Triple Cooked Chips  5.25
Add truffle & Parmesan 1.75

Roast Potatoes  5.50


Truffle Mac & Cheese  6.00

Tenderstem Broccoli, Chilli & Garlic  5.50


Maple Glazed Heritage Carrots  5.50


House Salad  5.50


* DESSERTS *

Coconut Parfait 
Rum soaked pineapple, toasted coconut & mint

Strawberry Pavlova
Baked meringue, fresh strawberries, Chantilly cream & vanilla ice cream

Mille Feuille 
Puff pastry with milk chocolate crèmeux, raspberries & berry sorbet

Warm Chocolate Fondant 
Vanilla ice cream, shortbread crumb

Sticky Toffee Pudding 
Candied pecans, vanilla ice cream

Burnt Basque Cheesecake 
Berry compote, vanilla cream & raspberry

Petit Four 
Chocolate frangelico truffles

Vegan  Vegetarian 

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MUSIC LOUNGE FESTIVE MENU

3 COURSES £62.50


* STARTERS *

Korean Fried Chicken
Boneless chicken thighs, buttermilk marinade, fresh chillies, sesame, sweet & spicy chilli sauce

Chargrilled Asparagus 
Poached duck egg, hollandaise sauce & chives

Ham Hock Terrine
Piccalilli, mustard mayonnaise & toasted sourdough

Tempura King Prawns
Chilli jam & lime

Heritage Beetroot 
Avocado, soy labneh, orange, crushed hazelnut & micro basil


Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

* MAINS *

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Celeriac Au Poivre 
Pepper roasted celeriac steak, baby spinach, hash brown, port & mushroom sauce

Roast Scottish Salmon
Roasted cauliflower, caramelised cauliflower purée & crispy kale

Cauliflower Katsu Curry 
Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck
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(£5 supplement)

Angus & Hereford Prime Rib 400g
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Roast potatoes & seasonal vegetables for the table to share 

* DESSERTS *

Christmas Plum Pudding 
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Bread & Butter Pudding 
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ENQUIRE NOW

events.opera@therestaurantbarandgrill.com

01244 343 888

3 Pepper Street, Chester, CH1 1DF

therestaurantbarandgrill.com



DETAILS

Vegetarian & vegan friendly

Parking close by (Pepper Street, Chester, CH1 1DF)

Close to Chester train station (10 min walk)

Complimentary WiFi

Wheelchair accessible

Accessible bathrooms

Baby change facilities

OPERA

RESTAURANT BAR & GRILL

