



Party Nights

Come on down and join us at The County Hotel,
Chelmsford, to dance the night away!

Our highly popular Shared Party Nights make a come back
in 2024.

Due to popular demand we have added more dates than
ever before.

All of our Party Nights include:

3-Course Meal

DJ and Dancing until Midnight

1/2 a Bottle of Wine per person

Our Shared Party Nights are the perfect occasion to dress
up and enjoy a lavish 3 course dinner in the lead-up to
Christmas along with our DJ playing through until
midnight

- Dates available
 - 29th, 30th November
 - 6th, 7th, 12th, 13th, 14th, 19th, 20th, 21st December
- November Dates & Thursdays - £50 per person
- December Fridays & Saturdays - £60 per person

If you have any dietary requirements please let us know at the time of
booking. This is an Adults Only event, no under 18's will be allowed in.

Party Night Menu

Starters

Celeriac & Parsnip Soup

with chive crème fraiche and croutons (m,g,c)

Free Range Chicken, Apricot & Tarragon Terrine

with piccalilli, ciabatta croutons & pea shoot (su,so,g)

Prawn Cocktail

served with baby gem lettuce, cherry tomato, cucumber, bloody Mary sauce & buttered malted bread (e,su,cr,g,m)

Wild Mushroom & Chestnut Pâté

with roasted fig, cranberry relish and herb croutons (g,su,so,tn)

Vegan Red Onion Tart Tatin

with cress salad and balsamic vinaigrette (su,g)

Main Courses

Traditional Roast Turkey

served with pig's & blanket, roast potatoes, chestnut stuffing, Yorkshire pudding & pan gravy (g,tn,e,c,m,su)

Roast Whole English Striploin of Beef

with roast potatoes, Yorkshire pudding & pan gravy (s,su,e,g,m)

Pan Fried Hake

served with fondant potato, seafood bisque & samphire (f,m,cr,su)

Pan Fried Beetroot Gnocchi

with roasted delicata pumpkin, spiced granola, carrot purée (e,g,m)

Vegan Pumpkin & Spinach Wellington

with cranberry, walnut, sauteed new potatoes, seasonal vegetables and vegan jus (tn,su,so,c)

Desserts

Traditional Christmas Pudding

with brandy sauce (tn,e,g,su,m)

Dark Chocolate Mousse

with kirsch cherries & shortbread (su,e,g,m)

Glazed Lemon Tart

served with raspberry sorbet and chantilly cream (e,g,m)

Apple & Berry Crumble

with oats topping and served with custard sauce (g,e,m,so)

Selection of Artisan Cheeses

with biscuit & homemade chutney (tn,g,m,c,su)

Vegan Apple & Berry Crumble

served with vegan ice cream (g,so)

For your information and reassurance, all dishes show which potential allergens they may contain:

e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts; so=Soya; se=Sesame; su=Sulphites pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes suitable for vegetarians; lu=Lupin ve= dishes suitable for vegan

Accommodation

Are you attending a festive event at the hotel?

We have the following discounted rates available;

Single Room at £115
(single occupancy only)

Double Room at £135

Twin Room at £135

Double Plus Room at £145

Premium Double Room at £165

Premium Twin Room at £165

Junior Suite at £195

Suite at £270

All prices quoted are for double occupancy, with breakfast and VAT included.



Terms & Conditions

RESERVATIONS

PROVISIONAL BOOKINGS ARE ACCEPTED BY OUR SALES TEAM AND MUST BE CONFIRMED WITH THE RELEVANT NON-REFUNDABLE PRE-PAYMENT WITHIN SEVEN DAYS. BOOKINGS NOT CONFIRMED WITH A PRE-PAYMENT WITHIN SEVEN DAYS WILL AUTOMATICALLY BE RELEASED. RESERVATIONS MADE AFTER 1ST NOVEMBER FOR CHRISTMAS DAY, NEW YEAR'S EVE, AND PARTY NIGHTS MUST BE ACCOMPANIED WITH THE FULL NON-REFUNDABLE PRE-PAYMENT IN ORDER TO SECURE THE BOOKING.

UPON THE RECEIPT OF THE PRE-PAYMENT THIS CONFIRMS YOU ACCEPT THE TERMS AND CONDITIONS OF BOOKING AS LISTED WITHIN, UNDERSTAND THAT YOU WILL BE LIABLE FOR THE FULL COST OF THE MEALS BOOKED

NON-REFUNDABLE PRE-PAYMENT

A NON-REFUNDABLE PRE-PAYMENT OF £10 PER PERSON IS REQUIRED TO SECURE A BOOKING. PLEASE NOTE PRE-PAYMENTS ARE NON-REFUNDABLE AND NON-TRANSFERABLE. PAYMENTS MAY BE MADE BY BANK TRANSFER, DEBIT OR CREDIT CARD.

FINAL PAYMENTS

FOR FESTIVE BOOKINGS THE BALANCE IS REQUIRED 4 WEEKS BEFORE THE EVENT DATE.

PAYMENTS

ALL PAYMENTS ARE TO BE MADE BY BANK TRANSFER, ONE SINGLE DEBIT OR CREDIT CARD TRANSACTION.

CANCELLATION

PLEASE BE AWARE THAT PRE-PAYMENTS ARE NON-REFUNDABLE. NO CREDIT NOTES OR REFUNDS WILL BE ISSUED TO GUESTS WHO ARE UNABLE TO ATTEND AND PRE-PAYMENT CANNOT BE TRANSFERRED FOR THE PURCHASE OF DRINKS.

CONFIRMATION AND DIETARY REQUIREMENTS

FINAL PARTY NUMBERS, INDIVIDUAL MENU CHOICES AND SPECIAL DIETARY AND ALLERGY REQUIREMENTS MUST BE SUPPLIED TO THE HOTEL NO LATER THAN 2 WEEKS BEFORE THE EVENT DATE.

DRINKS

ALL DRINKS MUST BE SUPPLIED BY THE HOTEL. OUR EVENTS DRINKS MENU IS AVAILABLE FOR PRE-ORDER ONLY.

SPECIAL ROOM RATES

IF YOU ARE ATTENDING ONE OF OUR FESTIVE CELEBRATIONS, OUR SPECIAL ROOM RATES MEAN THAT YOU CAN RELAX AND ENJOY A GOOD NIGHT'S SLEEP, WITH NO WORRIES ABOUT DESIGNATED DRIVERS OR WAITING FOR TAXIS AT THE END OF THE EVENING (SUBJECT TO AVAILABILITY).

DIETARIES

FOR YOUR INFORMATION AND REASSURANCE, ALL DISHES SHOW WHICH POTENTIAL ALLERGENS THEY MAY CONTAIN: E=EGG; MO=MOLLUSCS; CR=CRUSTACEAN; C=CELERY; M=MILK; F=FISH; TN=TREE NUTS; SO=SOYA; SE=SESAME; SU=SULPHITES PE=PEANUTS; MU=MUSTARD; G=GLUTEN; V=DISHES SUITABLE FOR VEGETARIANS; LU=LUPIN VE= DISHES SUITABLE FOR VEGAN

**BOOK ONLINE AT WWW.COUNTYHOTELCHELMSFORD.CO.UK
OR CALL 01245 455700 TO MAKE YOUR RESERVATION**