



Party Nights

Come and join us at the County Hotel, Chelmsford, this festive season, to dance the night away!

Our highly popular Shared Party Nights are making a come back in 2026.

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 until midnight

- Dates available
 - Friday 27th November - **£50 per person**
 - Saturday 28th November - **£50 per person**
 - Friday 4th December - **£58 per person**
 - Saturday 5th December - **£58 per person**
 - Friday 11th December - **£58 per person**
 - Saturday 12th December - **£58 per person**
 - Thursday 17th December - **£50 per person**
 - Friday 18th December - **£58 per person**
 - Saturday 19th December - **£58 per person**

Start Time – Once all your party have arrived you will be called through to take your seats for dinner, we start to seat from 7pm
You are welcome to meet in the Rainsford Bar for pre-dinner drinks prior to 7pm

Finish Time – The event finishes at midnight

Dress Code – Smart / casual and a bit of sparkle! No ripped jeans or sports wear please

Party Night Menu

Starters

Roasted Parsnip Soup

with rosemary & sautéed girolle mushrooms (v,ve)

Ham Hock 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)

Fan of Melon

served with apple sorbet & winterberry compote (v,ve)

Mains

Traditional Roast Turkey

served with pigs in blankets, 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)

Herb Crust Hake

served with fondant potato, cauliflower purée & samphire (f,m,cr,su)

Root Vegetable Wellington

with pumpkin puree, sautéed wild mushroom & new potatoes (c,ve,v)

Desserts

Traditional Christmas Pudding

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

Dark Chocolate Mousse

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

Vanilla Cheesecake

with raspberry coulis (g,e,m)

Selection of Artisan Cheeses

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

Vegan Dark Chocolate Mousse

with kirsch cherries (v,ve)

For your information and reassurance, all dishes show 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