

Christmas Day

Why not let The County Hotel look after you, your family and friends this Christmas.

Our magnificent 3 course meal, served in our beautifully decorated Crystal Ballroom & Samphire Restaurant, will ensure a magical occasion for this special day.

£90 per adult, £45 per child

Bookings are available from 12pm to 4pm

Early Booking Special
Book your table for
12pm (allocated for 2
hours) and save £10
per person

Starters

Vegan Roasted Carrot & Parsnip Soup

with chef's own herb seasoned croutons (v,g,ve)

Ham Hock Terrine

with toasted ciabatta, piccalilli & micro-cress salad (su,so,g,c)

Prawn & Crayfish 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

(all mains are served with a selection of vegetables including: roasted carrots & parsnips, brussel sprouts, red cabbage & cauliflower cheese)

Traditional Yuletide Roast Turkey

served with pigs in blankets, roast potatoes, chestnut stuffing, Yorkshire pudding & pan gravy (g,tn,e,c,m,su)

Slow-Roasted Striploin of English Beef

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

Winter Herb Crusted English Hake

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

Vegan Golden Glazed Root Vegetable Wellington

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

Honey Glazed Baked Gammon

with roast potatoes, Yorkshire pudding & pan gravy (su,lu,m,c)

Desserts

Traditional Christmas Pudding

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

Salted Caramel Profiteroles

served with honeycomb ice cream & chocolate sauce (e,g,m,so)

Panettone Cheesecake

creamy cheesecake topped with golden Panettone, served with fresh cream (su,m,g,e)

A Selection of British Cheeses

with celery, grapes, biscuits & chutney (ce,m,tn,g,su,lu,so)

Vegan Dark Chocolate Mousse

with kirsch cherries (v,ve)

To Finish

Tea, Coffee & Petit Fours

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