



The
County
Restaurant with Rooms

FESTIVE GATHERINGS
CHRISTMAS 2022

Available Monday 28th November to Friday 23rd December

Lunch - served 12pm - 2pm

Dinner - served 5.30pm - 9pm

2 Course £23.50pp / 3 Course £29.50pp

Starters

Chef's homemade seasonal soup with warm sourdough (V)(GF)
Shetland mussels in a sherry and shallot broth with toasted focaccia (GF)
Braised pig cheeks with puy lentils, puffed pig skin and celeriac puree (GF)
Brie and cranberry tart with red onion chutney and chicory salad (V)

Main Courses

Roast breast of turkey served with all the festive trimmings (GF)
Feather blade of beef in a red wine jus and dauphinoise potato
Heritage beetroot and snow pea risotto with a parmesan tuille (V)
Pan fried fillet of Stonebass and braised red chicory with lemongrass and ginger,
kaffir leaf butter and salsify crisps

Desserts

Traditional Christmas Pudding served with rum sauce
Bramley Apple, fig and chestnut crumble served with dairy custard (GF)(V)
Indulgent chocolate truffle torte with mulled wine baby poached pear and
cinnamon ice cream (V)
Duo of Morden farm cheese with biscuits, a slice of homemade fruit cake and
chutney (V)(GF)

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian **GF** - Gluten Free Alternative

