



COUNTY HOTEL CHELMSFORD

★★★★

Festive Lunch & Dinner

Enjoy a festive two or three course lunch or dinner in the Samphire Restaurant or Crystal Room from our award-winning chefs.



2 Course

£25

3 Course

£30



STARTERS

Roasted Pumpkin and Red Lentil Soup - with warm artisan Bread (so,c,v,ve)

Pork Terrine – with Pickled Vegetables, Piccalilli Puree and Sourdough Toast (e,g,lu,c,so,su)

Warm Goat's Cheese with Beetroot and Walnut Salad - with Pesto Dressing and red Onion Marmalade (m,tn,su)

Crayfish and Prawn Cocktail – on a bed of Lettuce, with Brown Bread and Lightly dressed in a Bloody Mary Sauce (cr,e,m,su,g,lu)



MAIN COURSES

(All main courses are accompanied with seasonal vegetables)

Roast Turkey - with Sausages wrapped in bacon, Sage, Onion and Cranberry Stuffing, Roast Potatoes, Yorkshire Pudding and Pan Gravy (g,e,m,su,lu,c)

Roasted Sirloin of Beef – Cooked Medium Rare, with Roast Potatoes, Yorkshire Pudding and Pan Gravy (e,m,g,lu,c,su)

Pan Roasted Fillet of Sea Bass – with Parmentier Potatoes, Sautéed Spinach and a Tomato Fondue Sauce (f,m,su,c)

Spicy Smoked Aubergine – with Cumin, Turmeric, Ginger, Tomatoes and Corriander (v,ve)



DESSERTS

Christmas Pudding – with Brandy Sauce (tn,e,g,lu,su,m,so)

Bailey's Cheesecake - with Rossi Honeycomb Ice Cream (su,e,g,so,lu,m)

Vegan Lemon Meringue Pie (g,v,ve)

Sticky Toffee Pudding - with Vanilla Ice Cream & Butterscotch Sauce (e,g,m,so,lu)

Ice Cream or Sorbet - Selection of Rossi Ice Cream (tn,so,su,e,m)

A Selection of British Cheeses - served with Celery, Grapes, Biscuits and Chutney (g,c,m,tn)





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Booking Conditions



RESERVATIONS

Provisional bookings are accepted by our sales team and must be confirmed with the relevant deposit within seven days. Bookings not confirmed with a deposit within seven days will automatically be released.

Reservations made after 8th November for Christmas Day, New Year's Eve and Party Nights must be accompanied with the full remittance in order to secure the booking.

DEPOSITS

A deposit of £10 per person is required to secure a booking. Please note deposits are non-refundable. Payments may be made by bank transfer, credit card, cheque or cash.

FINAL PAYMENTS

For Christmas Day, New Year's Eve and Party Nights, the balance is required by the 1st December. For all other bookings, the balance is payable at the end of the meal.

PAYMENTS

Deposits and full payments are to be made by bank transfer, one single credit card transaction, cheque or cash. Please note that we do not accept multiple cheques. Cheques should be made payable to the 'County Hotel'.

CANCELLATION

Please be aware that neither deposits nor pre-payments are refundable. No credit notes or refunds will be issued to guests who are unable to attend and pre-payment cannot be transferred to the purchase of drinks.

CONFIRMATION, TABLE PLANS AND DIETARY REQUIREMENTS

Final party numbers, table plans, individual menu choices and special dietary and allergy requirements must be supplied to the hotel no later than 4 weeks prior to the event date.

DRINKS

All drinks must be supplied by the hotel.



Special Room Rates

FESTIVE CELEBRATIONS

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 Terms & Conditions and Availability)

SINGLE ROOMS £100 INCLUDING BREAKFAST (NYE - £120)

DOUBLE OR TWIN ROOMS £112 INCLUDING BREAKFAST (NYE - £132)

PREMIUM DOUBLE OR TWIN £142 INCLUDING BREAKFAST (NYE - £162)

(PER ROOM PER NIGHT)



Book online at www.countyhotelchelmsford.co.uk
or call 01245 455700 to make your reservation



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