

Sunday Lunch Carvery (Sample Menu)

Please note this menu is not available on Easter Sunday or Mother's Day

2 courses @ £14.95 | 3 courses @ £19.95

Starter

Asparagus Soup, Parmesan Croutes [v]
Lightly chillied crab and pea shoots on a potato blinis
Mackerel fritter, ginger, garlic, lime & coriander, rocket salad
Broad Bean and Pea Risotto, Dolcelate[v]
Chicken Liver parfait, fig compote, toasted walnut bread
Rabbit Rillete, homemade piccalilli, sour dough

Main

Roast rib of beef
Honey & Mustard Roasted Gammon,
Roast Guinea Fowl,
Herb crusted halibut, white bean cassoulet
Spinach Linguine, Courgettes, Swiss Chard, sage butter [v]

Dessert [selection from the trolley]

French Apple Tart
Warm Chocolate Brownie, White Chocolate Ice-cream,
Pecan nut and Caramel Tart
Treacle sponge, ginger cream
Bailey's Profiteroles, toffee sauce
Selection of Ice-creams and Sorbets
Hand crafted cheese selection [£3.95 supplement]

HEAD CHEF – WAYNE BROWNING Menu Consultant – Daisy Garnett

Please Note: All our Food is freshly prepared in a Kitchen which also uses Nut Products.

Please advise us if you have any Allergies.

We do not impose a Service Charge, but would ask you to leave a Staff Gratuity at your discretion. The County Hotel reserve the right to change details to menus and events listed on this website, if you have a specific enquiry or dietary requirements please do not hesitate to contact us.