

Dinner Dance Menu – 17th April 2010

Dinner Dance Dates 2010

Sat 30th October For all enquiries please contact
Karen Loftus. Sales Manager

\n kloftus@countyhotelgroup.co.uk £33.50 per person Orders 7.30 till 8.30pm Disco to finish at Midnight Three course meal with coffee

Accommodation Package with DD £140.0 per couple. Dinner Dance Menu Please note this menu might change for each event. **STARTERS**

Jerusalem Artichoke Soup
With smoked salmon and sorrel

Caramelised Red Onion, Somerset Brie and Leek file parcel
on wilted greens, lemon and herb dressing (v)

Duck Liver and Ham Hock pressing, sourdough and celeriac remoulade

Cold cured smoked Trout, fine bean salad, avocado salsa

MAIN COURSE

Fillet of Seabass,
Ragout of sauté potatoes, peas and chorizo

Cannon of Lamb,
baby courgettes, dauphenoise potatoes red wine and rosemary jus

Belly of Pork,
Sage and apple risotto, calvados jus

Butternut Squash, spinach and gorgonzola tart, toasted hazelnuts,
Duo of sweet pepper coulis

DESSERTS

Treacle Tart, Orange Sorbet, Crème Anglaise

Vanilla poached plums, Cinnamon panacotta

Warm fig and marscapone tart, honeycomb ice cream

White and dark chocolate marquise, minted raspberries

Tea or Coffee, home made petit fours Please note: Our food is produced in a kitchen which also uses Nut Products. Please advise us of this or any other allergies. 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. Please note that during December our normal menus change to reflect the Christmas Season so please check details when making a booking.