

Fawlty Towers Murder Mystery

Fawlty Towers Murder Mystery Dinner

Saturday 3rd November 2012. murder mystery menu fresh…..seasonal…..local…..food to die for!!!!

Murder Mystery - Saturday 3rd November 2012.

‘Faulty Towers’ by Pure Murder

7pm for 7.30pm dinner

(all dining at 7.30pm)

£34.95 Per Person Click here to make an enquiry to start

chick pea, lemon and coriander fritters, tomato salad, mint yoghurt (v)

pork belly, apple, fennel and black pudding salad

potted crab, anchovies, wilted chard, lemon and herbs

balontine of chicken, tarragon mousse, white bean puree to continue
aubergine and goat’s cheese cannelloni, roast beets, pepper sauce (v)

pan fried breast and confit leg of pheasant, winter greens, fondant potato,

braised ox cheek, creamed potatoes, curly kale, red wine and vegetable ragout

roast hake, saffron mussel chowder

Selection of seasonal vegetables to finish
pear and pistachio frangipane tart , pistachio ice-cream

key lime pie, raspberry yoghurt semi-fredo, lime syrup

ginger snap cone, winter berries and minted cr me fraiche, stem ginger ice-cream

maple cr me brulee, almond biscuit

Coffee Special accommodation when attending this function.

Overnight Package for a Double Room with Full English Breakfast and the above event. £129.00 per couple fully pre-paid.

Room Supplements

Superior Rooms £20.00 per package

Premium Rooms £30.00 per package

Suite £40.00 per package

We endeavour to ensure that our functions are a success but if, for any reason, the events are not well attended then the hotel reserves the right to cancel the event, with as much warning as we can to avoid entertainment costs and refund your monies without compensation. -----

A note from our Chef:

As all our dishes are prepared to order, please allow us sufficient time to prepare and present these dishes, some may take a little longer than others, your server will be able to advise on dishes that can be presented quickly. Essex, Suffolk and Norfolk offer an abundant supply of fresh and seasonal produce whether grown, reared or caught and we make every effort to source all our produce from the local area. Prices on this menu are correct as from June 2012 (The County Hotel reserves the right to amend prices at any time)

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.

