

Sunday Carvery Lunch (Sample Menu)

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 Spring roll of caramelised red onion, Somerset brie & leek, on wilted greens [v]

Rabbit rilette, armagnac & raisin dressing, warm green bean salad

Ham hock & sage terrine, balsamic reduction, apple compote

Stuffed baby squid, chilli and tomato sauce

Butternut Squash, spinach and gorgonzola tart, toasted pumpkin seeds [v] -----Main

Roast Rib of Beef, Horseradish tomato, Yorkshire pudding, pan juices

Roast Loin of pork, apple compote

Roast pheasant, redcurrant jus, game chips

Wild mushroom, courgette gnocchi, crème fraiche & basil [v]

Fillets of Sea Bream, salad of watercress, caper berries & sweet potato, herb oil

All of the above are served with Roast & New potatoes, panache of vegetables

Dessert [selection from the trolley] Fresh fruit crumble under an oat and cinnamon crust, real custard

Sticky toffee and date pudding

Pear and almond tart, crushed raspberries

Chocolate marquise, sour cherry dressing

Maple crème brulee, biscotti

Artisan cheese, quince jelly, biscuits [£3.95 supplement]

Tea or coffee with petit fours £2.25 per person

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. Please note that during December our normal menus change to reflect the Christmas Season so please check details when making a booking