Sunday Carvery Lunch (Sample Menu)

Sunday Lunch Carvery (Sample Menu)Please note this menu is not available on Easter Sunday or Mother's Day2 courses @ £16.95 l 3 courses @ £22.95Starter Spring roll of caramelised red onion, Somerset brie & leek, on wilted greens [v]
Rabbit rillete, 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] ----------MainRoast 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
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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