

# Christmas Day Banquet

THE COUNTY HOTEL; 25th DECEMBER 2020

Lunch bookings from 12pm - 1.15pm

Dinner bookings from 6pm-7:15pm

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## ON ARRIVAL

*A Christmas champagne cocktail with fresh summer nettles*

## TO START

*Freshly baked bread; with a delightful selection of festive house dips & condiments*

## SOUP SELECTION

- Watermelon gazpacho
- Wild mushroom soup with parmesan toasts

## ENTRÉE SELECTION

- Mandarin & gin cured salmon; Pickled beetroot, fennel & cucumber, miso mayonnaise, & seeded lavosh crackers
- Traditional chicken liver & cognac pâté; with crostini & cherry chutney
- Beetroot carpaccio with buffalo mozzarella, caramelised walnuts, kale crisps & balsamic

## MAIN SELECTION

- Turkey roulade with sage & onion stuffing, honey baked ham & glazed pineapple
- Freshly caught snapper with pumpkin & thyme risotto cake & cherry tomato compote
- Rigatoni pasta; with goat's feta, pinenuts, sunblush tomatoes, artichoke, parmesan, broccolini, & basil & truffle infused olive oil

*All mains accompanied by traditional Christmas vegetables & condiments;*

- Gravy • Bread Sauce • Cranberry & Port Sauce •
- New Potatoes • Asparagus • Pumpkin • Baby Carrots

## DESSERT

- Lemon meringue tartlet
- Homemade The County Hotel Christmas ice-cream
- Special Christmas pudding, warmed with a delicious brandy anglaise

## TO FINISH

*A selection of fine teas & coffees with The County Hotel's Christmas cake & a sweet treat to take home*

**\$155 PER PERSON**

*T&Cs apply | Menu subject to change without notice | Merry Christmas!*