

Terms and Conditions

PRE-CHRISTMAS LUNCH AND DINNER - The Ballroom and Restaurant

For bookings over 8 people we ask that you pre-order your menu and advise the hotel of each person's choice no later than 28 days before the meal. Please keep a copy of your menu choices and bring this with you on the day to avoid any confusion. We regret that changes cannot be made on the day. Seating will be in either the Ballroom or Restaurant pending final numbers. All monies are non-refundable.

PRIVATE FUNCTION ROOMS

You will be asked to select the same starter, same main course and same dessert for all your guests unless otherwise agreed with the Sales Manager. The menu should be advised no later than 28 days beforehand based on your final numbers. If choices are permitted then you must provide a clear and detailed place card for each person stating their chosen menu as well as providing a list of all quantities to the hotel. All monies are non-refundable.

DISCO DINNER DANCES

For all bookings over 8 people we ask that you pre-order your menu and advise the hotel no later than 28 days beforehand based on your final numbers. Please keep a copy of your menu choices and bring this with you on the day to avoid any confusion. We regret that changes cannot be made on the day. All monies are non-refundable. Seating arrangements will be in either the Ballroom or Restaurant pending final numbers.

CHRISTMAS DAY

Seating arrangements will be in either the Ballroom or Restaurant pending final numbers.

Full payment is required for all Christmas functions. All monies are non-refundable.

Bookings will only be accepted on the basis of our Terms and Conditions as stated. In the event that a signed contract or full payment has not been received by the hotel on the agreed date, the hotel will assume that the booking is cancelled and cancellation charges may be applied. Thank you for placing your booking with us. Our Terms and Conditions may seem quite strict but during this very busy period we find it necessary, from experience, to implement procedures to secure our business against late cancellations and non arrivals.

Please return your completed form to:

Mrs. Karen Loftus

Sales and Marketing Manager, The County Hotel, Rainsford Road, Chelmsford CM1 2PZ

Tel: 01245 455 700 Fax: 01245 492 762

Email: kloftus@countyhotelgroup.co.uk

Web: www.countyhotelgroup.co.uk

COUNTY HOTEL

Chelmsford

Christmas & New Year 2010

The County hotel, bar and restaurant
Rainsford Road, Chelmsford,
Essex CM1 2PZ

Tel: 01245 455700 Fax: 01245 492762

Email: kloftus@countyhotelgroup.co.uk

Web: www.countyhotelgroup.co.uk



Pre Christmas Lunch and Dinner Menus

The Crystal Ballroom and the Restaurant at The County

November 29th to December 23rd

Monday – Tuesday - Wednesday

Lunch & Dinner £22.75 pp

Thursday - Lunch & Dinner £25.75 pp

Friday - Lunch only £25.75 pp

MENU

Cream of Watercress Soup, Dolcelatte Croute (v)

Mixed Game Terrine, Cranberry and Orange Chutney, toasted brioche

Home-cured Beetroot Gravadlax, rocquette salad, mustard dressing

Cannelloni of Sweet Potato, Ruby Chard and Goat's Cheese, Garlic Cream (v)

Fresh Melon, Raspberry Sorbet, Stem Ginger Syrup (v)

Roast Norfolk Turkey, Honey Roast Gammon, Chipolatas, Chestnut Stuffing, Gravy

Char grilled Sirloin Steak, Peppercorn and Brandy Sauce

Pork Loin wrapped in Pancetta, crushed New Potatoes with Sage, Apple and Calvados Sauce

Fillet of Herb-crusted Cod, Curley Kale, Shrimp Butter

Pithivier of Pear, Leek and Wild Mushrooms, Stilton Cream (v)

Served with a panaché of seasonal vegetables, roast or new potatoes

Home baked Christmas pudding, Brandy sauce

Individual Sticky Toffee and Banana Pavlova, Caramel Sauce

Tart Nono [intense orange tart], toasted Pine nuts and fresh Orange Curd, Honeycomb Ice-cream

Dark Chocolate and Raspberry Tart, White Chocolate Ice-cream

Apple, Date and Plum Strudel, Cinnamon custard

Tea or Coffee, Mince Pies

(Subject to demand, seating will be in either The Restaurant and/or The Crystal Ballroom)

SUNDAY CARVERY LUNCHES

Sunday 28th November – 5th, 12th & 19th December

Traditional Three Course Meal with Coffee

Midday to 2pm

£22.95 per person (Children 5-9 yrs £12.00)

Christmas Dinner Dances

The Crystal Ballroom and the Restaurant at The County

Friday 26th & Saturday 27th November £32.50 pp

Friday 3rd & Saturday 4th December £38.00 pp

Friday 10th & Saturday 11th December £42.00 pp

Friday 17th & Saturday 18th December £44.00 pp

Bookings from 7.00pm, Disco till Midnight, Orders taken 7.00pm to 8.30pm

MENU

Chicken Consommé with Sherry and Chervil, Seasonal vegetables, pearl barley

Confit Pork and Veal Sweetbread Terrine, Sourdough and home-made Piccalilli

Crab and Haddock fritter with Lime and Coriander, Sautéed Pak Choi

Aubergine, Beef Tomato, Mozzarella and Basil Cake, Sweet pepper coulis (v)

Rilette of Salmon, Cold cured Smoked Trout, Avocado Salsa

Roast Norfolk Turkey, Honey Roast Gammon, Chipolata, Chestnut Stuffing, Gravy

Char grilled Rib-eye Steak, Plum Tomato with fresh Horseradish crème fraiche,

Parmentier Potatoes (steak served rare, medium or well done only)

Pan fried Duck Breast, Leek and Potato Rosti, Blackberry and Basil sauce

Fillets of Sea Bass, Ragout of sauté potatoes and Chorizo, Olive tapenade

Tian of char-grilled vegetables, wet Polenta with Parmesan, herb cream (v)

Served with a panaché of seasonal vegetables, roast or new potatoes

Home baked Christmas pudding, Brandy sauce

Almond Panacotta, Raspberry Sorbet, Coconut Flapjack

Victoria Plum and Frangipane Tart, Vanilla pod custard

Pistachio Macaroon, Hazelnut Cream, Spiced Pear Parfait

Chocolate Amer – Dark Chocolate, Espresso and Praline mousse, Cappuccino Ice-cream

Tea or Coffee, Mince Pies

Parties over 8 to pre-order menus four weeks beforehand

(Subject to demand, seating will be in either The Restaurant and/or The Crystal Ballroom. If you are seated in the Restaurant you will be able to retain your table during the evening but go through to the ballroom when you would like to dance)

Christmas Day Lunch

The Crystal Ballroom and the Restaurant at The County

A more informal and relaxed Christmas Day

We will be serving a Buffet Style Lunch from 12.00pm till 3.30pm

Christmas Day £57.95

Children 5-9 yrs £28.00 Under 5 yrs - Free

Bookings Essential

MENU

Glass of Bishop's Punch on arrival
(Ruby Port with spiced orange and lemon)

Help Yourself from the Buffet

A selection of terrines and patés

Cream of Watercress Soup with Dolcelatte croute (v)

Butternut Squash, Gorgonzola and toasted Hazelnut tart, sweet pepper coulis (v)

Home cured Beetroot Gravalax, roquette and dill

Help Yourself from the Buffet

Roast Norfolk Turkey, Honey Roast Gammon, Chipolata, Chestnut Stuffing, Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine and Wild Mushroom Jus

or we will serve the following

Fillet of Herb-crusted Cod, Curly Kale, Shrimp butter

Pan fried fillets of Sea Bass, sauté potatoes and Chorizo, Olive tapenade

Open Raviolo of Fennel, Aubergine and Baby Courgettes, with a spicy tomato fondue (v)

All served with a panaché of vegetables, roast or new potatoes

Help Yourself from the Buffet

Home-baked Christmas Pudding, Brandy sauce

Caramel and Pecan Nut Tart

Marbled White and Dark Chocolate Cheesecake with Raspberries

Warm Lemon Polenta cake, Cointreau-marinated fruits

French Apple Flan

A selection of Teas or Coffee

Petit fours and mince pies with brandy butter

Boxing Day Lunch & New Year's Day

The Crystal Ballroom and the Restaurant at The County

A more informal and relaxed meal

We will be serving Buffet Style Lunch from 12.00pm till 3.30pm

Boxing Day & New Year's Day £29.95

Children 5-9 yrs £17.00 Under 5 yrs - Free

MENU

Cream of Watercress Soup, Dolcelatte Croute (v)

Venison Carpaccio, Beetroot Crisp, Beetroot Jelly with Caraway

Confit Pork and Veal Sweetbread Terrine, Sourdough and home-made Piccalilli

Rillettes of Salmon, Cold cured Smoked Trout, Avocado Salsa

Crab and Haddock fritter with Lime and Coriander, Sautéed Pak Choi

To Follow

Roast Rib of Beef, Yorkshire Pudding, Fresh Horseradish, Pan Juices

Braised Shoulder of Lamb, Dauphenoise Potato, Curly Kale, Redcurrant and Rosemary Jus

Pan-fried Duck Breast, Leek and Potato Rosti, Blackberry and Basil sauce

Fillets of Sea Bass, Ragout of sauté potatoes and Chorizo, Olive tapenade

Herb crusted Cod Fillet, Wilted Greens, Shrimp Butter, New Potatoes

Tian of char-grilled vegetables, wet Polenta with Parmesan, herb cream (v)

Served with a panaché of seasonal vegetables, roast or new potatoes

To Finish

Marbled White and Dark Chocolate Cheesecake, Mascapone Ice-cream, Cranberry Compote

Apple, Date and Plum Strudel, Cinnamon custard

Almond Panacotta, Raspberry Sorbet, Coconut Flapjack

Victoria Plum and Frangipane Tart, vanilla pod custard

Pistachio Macaroon, Hazelnut Cream, Spiced Pear Parfait

A Selection of hand-crafted English Cheeses, Wafers and Quince Jelly (£3.95 supplement)

Tea or Coffee, Home-made petit fours

New Year's Eve

Dinner Dance

The Crystal Ballroom and the Restaurant at The County

Dancing to Disco Music from Classic Nomad

£69.95 Per Person

Special Accommodation Package to include
the Dinner Dance and Double Room with full English Breakfast £199.00 per couple.
All rooms subject to availability.

Bookings from 7.30pm, Disco till 1am, Orders taken 7.30pm till 8.30pm

MENU

Venison Carpaccio, Beetroot Crisp, Beetroot Jelly with Caraway

Crab and Salmon Tortellini, Watercress cream, Parmesan crisp

Seared Scallops, Apple Puree, Black Pudding

Warm salad of grilled Haloumi, Chick Pea, braised Fennel and Little Gem, Preserved Lemon (v)

Seared Pheasant Breast on Cavello Nero with Confit leg on Boxy Potato,

Roasted Chestnuts and Tarragon broth

Rib Eye of Beef with Sautéed Foie Gras, Chanterelles and Madeira

Pan-fried Brill Fillet, Clam and Mussel Linguini, Saffron Cream.

Pumpkin and Jerusalem Artichoke Risotto, toasted Pumpkin Seeds, Cerney Ash Goat's Cheese(v)

Warm Lemon and Polenta Cake, Cointreau-marinated Fruits

Apple Torte, Apple Fritter and Apple Grenita

Pistachio Nougatine, Dark Chocolate Sorbet

Bishop's Punch Poached Pear, Passion Fruit Panacotta, Sesame Biscotti

A Selection of hand-crafted English Cheeses, Wafers, Grapes and Quince Jelly

(£3.95 supplement or £8.95 as an extra course to be pre-booked)

A Selection of Teas or Coffee

White Chocolate and Grand Marnier Truffles

Dark Chocolate and Bailey's Truffles

Parties over 8 to pre-order menus

four weeks beforehand

(Subject to demand, seating will be in either
The Restaurant and/or The Crystal Ballroom)

Booking Form - Christmas 2010

Please telephone to check availability and make a provisional booking. Your Booking will be held provisional for three working days until we receive a completed booking form and full payment. All bookings are subject to our Terms and Conditions and failure to comply will result in your booking being cancelled All monies are non-refundable.

I WISH TO CONFIRM THE FOLLOWING BOOKING

Please tick box

Private Function Room	Date booked	<input type="checkbox"/>
Dinner Dance	Date booked	<input type="checkbox"/>
Christmas Lunch	Date booked	<input type="checkbox"/>
Christmas Dinner	Date booked	<input type="checkbox"/>
Christmas Sunday Lunch	Date booked	<input type="checkbox"/>
Christmas Day Lunch	December 25th 2010	<input type="checkbox"/>
Boxing Day Lunch	December 26th 2010	<input type="checkbox"/>
New Year's Eve Dinner Dance (Adults only)	December 31st 2010	<input type="checkbox"/>
New Year's Day Lunch	January 1st 2011	<input type="checkbox"/>

TOTAL NUMBER OF ADULTS..... CHILDREN(please state ages)

PREFERRED TIME OF DINING.....
Every effort will be made to seat your party at the required time but please be patient with us during this busy period.

Name (please print clearly)

Company

Address.....

.....

.....

Daytime telephone number

Email.....

I enclose full payment of £ for the above function and I accept that all monies are non-refundable.

Signed Date.....