



CHRISTMAS PARTY NIGHTS

Join us this December for a night to remember you will be welcomed with a glass of fizz on arrival, followed by a 3- course delicious meal, while our in- house DJ plays all the classics.

FRIDAY 26TH NOVEMBER
SATURDAY 27TH NOVEMBER
FRIDAY 3RD DECEMBER
SATURDAY 4TH DECEMBER

FRIDAY 10TH DECEMBER
SATURDAY 11TH DECEMBER
FRIDAY 17TH DECEMBER
SATURDAY 18TH DECEMBER

ARRIVAL AT 7PM CARRIAGES AT 1AM

£35.00 Per Person

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

BOOK NOW T: 0191 731 6670 E: SALES@COUNTYHOTEL.CO.UK

CARROT AND CORIANDER SOUP
Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot chutney (GF)

MAIN COURSE

ROAST CHICKEN BREAST
Parsnip and sage puree, sausage meat stuffing
and winter vegetables

APRICOT AND CHESTNUT ROAST
Parsnip and sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET
Tenderstem broccoli, lemon and herb butter (GF)

DESSERTS

CHOCOLATE TART Raspberries (GF, V)

BAKED LEMON TART Italian Meringue, Fruit Coulis (V)

WINTER BERRY ETON MESS Toasted Hazelnuts (V, GF, N)



SUNDAY CHRISTMAS PARTY NIGHTS

Join us this December for a night to remember you will be welcomed with a glass of fizz on arrival, followed by a 3- course delicious meal, while our in- house DJ plays all the classics.

SUNDAY 12TH DECEMBER

SUNDAY 16TH DECEMBER

ARRIVAL AT 7PM CARRIAGES AT 1AM

£30.00 Per Person

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

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Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance.

CARROT AND CORIANDER SOUP
Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot chutney (GF)

MAIN COURSE

ROAST CHICKEN BREAST
Parsnip and sage puree, sausage meat stuffing
and winter vegetables

APRICOT AND CHESTNUT ROAST
Parsnip and sage puree, winter vegetables (VE,N)

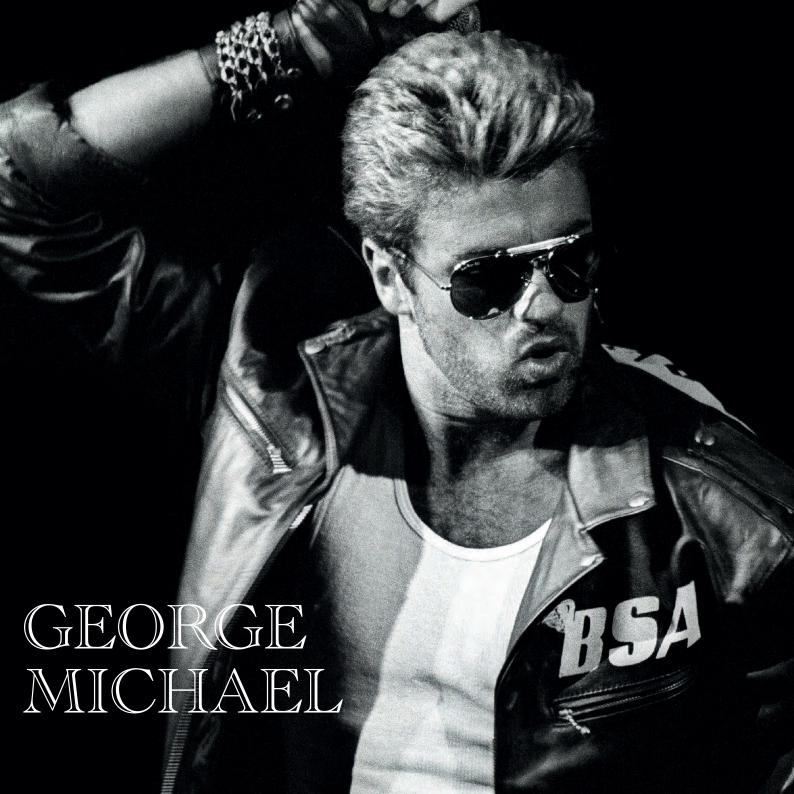
ROAST SALMON FILLET
Tenderstem broccoli, lemon and herb butter (GF)

DESSERTS

CHOCOLATE TART Raspberries (GF, V)

BAKED LEMON TART Italian Meringue, Fruit Coulis (V)

WINTER BERRY ETON MESS Toasted Hazelnuts (V, GF, N)



GEORGE MICHAEL TRIBUTE NIGHT

"If your gonna do it, do it right!"

Get ready for an unforgettable evening with a George Michael tribute act. Celebrating some of his best hits and singing crowd-pleasing anthems guaranteed to get you on your feet

THURSDAY 16TH DECEMBER

ARRIVAL AT 7PM CARRIAGES AT 1AM

£40.00 Per Person

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

MAIN COURSE

ROAST CHICKEN BREAST
Parsnip and sage puree, sausage meat stuffing
and winter vegetables

APRICOT AND CHESTNUT ROAST

Parsnip and sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET

Tenderstem broccoli, lemon and herb butter (GF)

DESSERTS

CHOCOLATE TART Raspberries (GF, V)

BAKED LEMON TART Italian Meringue, Fruit Coulis (V)

WINTER BERRY ETON MESS Toasted Hazelnuts (V, GF, N)

BOOK NOW

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Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance.



CARROT AND CORIANDER SOUP Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot chutney (GF)

MAIN COURSE

ROAST CHICKEN BREAST Parsnip and sage puree, sausage meat stuffing and winter vegetables

APRICOT AND CHESTNUT ROAST Parsnip and sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET
Tenderstem broccoli, lemon and herb butter
(GF)

DESSERTS

CHOCOLATE TART Raspberries (GF, V)

BAKED LEMON TART Italian Meringue, Fruit Coulis (V)

WINTER BERRY ETON MESS Toasted Hazelnuts (V, GF, N)



THE GRINCH IN THE GROTTO

Join us this festive season, for breakfast in the Mozart Suite and a visit from the Grinch, Cindy Lou and santa.

All children on the nice list also receive a gift.

DATES:

SUNDAY 5TH DECEMBER
SATURDAY 11TH DECEMBER
SUNDAY 12TH DECEMBER
SATURDAY 18TH DECEMBER
SUNDAY 19TH DECEMBER

MONDAY 20TH DECEMBER
TUESDAY 21ST DECEMBER
WEDNESDAY 22ND DECEMBER
THURSDAY 23RD DECEMBER
FRIDAY 24TH DECEMBER

£19.95 ADULTS £14.95 CHILDREN UNDER 12

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

TIMINGS:

ARRIVAL: 08:30
BREAKFAST SERVED 08:30-09:30
SHOW STARTS 10:00
SANTA VISITING TIMES 11:00-12:30
EVENT CLOSES: 12:30

BOOK NOW
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Join us in the Mozart suite, for a 3-course lunch and a visit from Santa.

All children on the nice list also receive a gift.

DATES:

SUNDAY 5TH DECEMBER SUNDAY 12TH DECEMBER SUNDAY 19TH DECEMBER

£19.95 ADULTS £14.95 CHILDREN UNDER 12

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

TIMINGS:

ARRIVAL 14:00

BOOK NOW
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ADULTS MENU

STARTERS

CARROT & CORIANDER SOUP Herb oil (VE,GF)

HAM HOCK TERRINE
Crisp black pudding, shallot chutney (GF)

SMOKED MACKEREL PATE Spiced butter, crusty bread

GOAT'S CHEESE & SUN BLUSHED TOMATO TART
Dressed leaves (V)

MAIN COURSE

ROAST TURKEY BREAST
Parsnip & sage puree, sausage meat stuffing & winter
vegetables

SLOW COOKED FEATHER BLADE OF BEEF Parsnip & sage puree, winter vegetables, red wine jus

APRICOT & CHESTNUT ROAST
Parsnip & sage puree, winter vegetables (VE,N)

ROAST SALMON FILLET
Tender stem broccoli, lemon & herb butter (GF)

DESSERTS

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream
(V) (GF & VE version available)

SELECTION OF ICE CREAM & SORBETS
Fresh fruit (GF,V)

DOUBLE CHOCOLATE BROWNIE
Pistachio ice cream (V,N)

RASPBERRY CRÈME BRÛLÉE Shortbread biscuit (V)

KIDS MENU

STARTERS

TOMATO SOUP (V,GF)

FRESH VEGETABLE STICKS Hummus (V,GF)

MINI GARLIC DOUGH BALLS Salad (V)

MAIN COURSE

DEEP FRIED CHICKEN STRIPS
Baked beans, skinny fries

SAUSAGE & MASH
Baby carrots and gravy

MINI FISH & CHIPS
Garden peas

CHICKEN BREAST

Mash, roasties, Yorkshire pudding, vegetables, gravy

TOMATO & ROAST VEGETABLE SPAGHETTI Garlic bread (V)

DESSERTS

ICE CREAM SUNDAE
Toffee sauce and fresh fruit (GF)

CHOCOLATE CAKE
Vanilla custard

FRUIT SALAD
Raspberry sorbet (GF)



ENJOY THE COMFORTS OF A HOME COOKED FESTIVE LUNCH IN THE LUXURIOUS & ELEGANT SURROUNDINGS OF OUR MOZART SUITE

You will be welcomed with a glass of Prosecco & canapes when you arrive at your table followed by your luxurious Christmas day meal.

£60.00 PER ADULT £30.00 PER CHILD UNDER 12 £10 PER CHILD UNDER 3

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

TIMINGS:

ARRIVAL 13:00

BOOK NOW

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ROAST PARSNIP SOUP Truffle Oil (VE, GF)

PRESSED HAM HOCK TERRINE
Black Pudding Scotch Egg, Shallot Puree, Pickled Vegetables

TEMPURA KING PRAWNS Szechuan Pickled Cucumbers, Chilli Jam

MAIN COURSE

ROAST TURKEY BREAST
Sage & Parsnip Puree, Sausage Meat Stuffing, Yorkshire
Pudding and Winter Vegetables

FILLET OF BEEF WELLINGTON
Roast Root Vegetables, Creamed Mash, Mushroom,
& Peppercorn Sauce

APRICOT AND CHESTNUT ROAST
Sage &Parsnip Puree Yorkshire Pudding, Winter Vegetables
(VE, N)

ROAST MONKFISH AND GARLIC KING PRAWNS Saffron Risotto, Roasted Baby Tomatoes (GF)

DESSERTS

TRIO OF MINI BROWNIES
Salted Caramel, Chocolate Orange, White Chocolate,
Cranberry Blondie (V, GF)

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce (V)

EUROPEAN CHEESE BOARD SELECTION Crackers, Grapes, Chutney (V)

Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance.



JOIN US THIS CHRISTMAS IN THE HUDSON FOR OUR FESTIVE FEAST OF 3 COURSES WITH A GLASS OF CHAMPAGNE TO START. SIT BACK, RELAX, AND LET US DO ALL THE HARD WORK FOR YOU.

TIMINGS:

FIRST SITTING 12:00-14:00 SECOND SITTING 15:00-17:00 PLEASE ARRIVE 30 MINUTES PRIOR TO SITTING

PRICE:

£80.00 PER ADULT

£40.00 PER CHILD UNDER 12 £10 PER CHILD UNDER 2

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

BOOK NOW

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STARTERS MAINS ROAST PARSNIP SOUP ROAST TURKEY BREAST Truffle oil (VE,GF) Sage and parsnip puree, sausage meat stuffing, Yorkshire pudding, SEARED RUMP OF BEEF and winter vegetables Chimichurri sauce, crispy potatoes (GF) FILLET OF BEEF WELLINGTON TEMPURA KING PRAWNS Roast root vegetables, creamed Szechuan pickled cucumbers, chilli jam mash, mushroom and peppercorn sauce APRICOT AND CHESTNUT ROAST GOATS CHEESE AND ROAST BEETROOT SALAD Sage and parsnip puree Yorkshire pudding and winter vegetables Walnut pesto (V,GF,N) (VE,N) PRESSED HAM HOCK TERRINE Black pudding scotch egg, ROAST MONKFISH AND GARLIC shallot puree, pickled vegetables KING PRAWNS Saffron risotto, roast baby tomatoes (GF) **DESSERTS** TRIO OF MINI BROWNIES Salted Caramel, Chocolate Orange, White Chocolate, Cranberry Blondie (V, GF) TRADITIONAL CHRISTMAS PUDDING Brandy Sauce (V) EUROPEAN CHEESE BOARD SELECTION Crackers, Grapes, Chutney (V) STICKY TOFFEE PUDDING Butterscotch Sauce, Vanilla Ice Cream (V) *Some of our dishes can be altered to meet dietary requirements. Please call to discuss in advance.*



NEW YEAR'S EVE PARTY NIGHT

It's time to get all dressed up and celebrate the New year, You will be welcomed with a festive Cocktail and Canapés followed by a delicious 3 course meal, while our in-house DJ plays music guaranteed to get you on the dance floor.

ARRIVAL AT 7PM CARRIAGES AT 1AM

£60.00 Per Person

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

STARTERS

ROAST PARSNIP SOUP Truffle Oil (VE, GF)

CHICKEN & WILD MUSHROOM TERRINE

Thyme Infused Hollandaise Sauce (GF)

MAIN COURSE

CHARGRILLED 6OZ SIRLOIN STEAK Lemon & Garlic Prawns, Creamed Mash, Buttered Greens (GF)

GRILLED HALLOUMI & VEGETABLE SKEWERS

Greek Salad (V, GF)

DESSERTS

HOT CHOCOLATE FONDANT Vanilla Ice Cream (V)

EUROPEAN CHEESE BOARD SELECTION

BOOK NOW

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PRIVATE EVENTS

LOOKING FOR THE PERFECT CITY CENTRE VENUE TO HOST YOUR PRIVATE LUNCH, DINNER OR PARTY? LOOK NO FURTHER... WE PROMISE THAT YOUR EVENT WILL BE TAILOR-MADE IN STYLE, DELIVERED WITH EXCELLENCE, NEVER TO BE FORGOTTEN.

The County Hotel suites are flexible to cater for a wide variety of private festive events. The hotel has several suites to choose from. We can host up to 150 guests for a larger event, or from 15 for a more intimate lunch or dinner.

£10 DEPOSIT REQUIRED PER PERSON TO SECURE BOOKING. FULL PREPAYMENT AND PRE-ORDER FOR FOOD WILL BE REQUIRED 6 WEEKS PRIOR.

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