



Christmas Fayre Menu 2025

Starters

Mushroom & Tarragon Bruschetta. Sauteed mushrooms with onions & tarragon served on a toasted ciabatta & finished with a drizzle of balsamic (V) (GF available)

Carrot & Cumin Soup served with a warm crusty roll (V) (GF available)

Chicken Liver Parfait with red onion chutney & salt & pepper croutes (GF available)

Mains

Traditional Roast Turkey with a pig in blanket, roast potatoes, honey roasted parsnips, Brussel sprouts, cranberry stuffing, swede mash & gravy (GF)

Slow Cooked Braised Beef with roasted carrots, mashed potatoes & tender stem broccoli in a rich red wine & thyme jus (GF)

Pan Seared Salmon with crushed new potatoes, pineapple salsa & a balsamic drizzle (GF)

Vegetable Wellington – Crisp pastry stuffed with a medley of chestnuts, mushrooms & root vegetables, served with roast potatoes, tender stem broccoli & veggie gravy (V)

Desserts

Traditional Christmas Pudding with brandy sauce (V) (GF available)

Billionaire's Sundae – Chocolate & vanilla ice cream, salted caramel sauce, chocolate brownie pieces & whipped cream, sprinkled with a caramel crumb (V) (GF)

Raspberry & Vanilla Yule Log – Vanilla sponge spiralled with fresh raspberry filling, served with vanilla ice cream & raspberry coulis (V)

Available to book from Friday 28th November to Wednesday 24th December 2025

2 Courses £24. 3 Courses £27.50. Pre-Order Preferred

£10 non-refundable deposit per person at the time of booking. Remainder paid on the day

The County Hotel – Priestpopple- Hexham – NE46 1PS

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