



New Year's Eve Party Menu 2025 - £49 per person

Includes a Table for the night with full table service, Party DJ with Dancing & a late bar.

Starters

Pulled Beef Bon Bons served with horseradish cream & a drizzle of herb oil

Curried Vegetable Samosas served with mango chutney (V)

Pan Seared Scallops on a bed of pea puree topped with apple & fennel salad (GF)

Intermezzo

Sorbet (GF) (V)

Mains

Pork Loin Fillet served with buttered leeks, roasted apple wedges, black pudding bon bon, caramelised apple mash & a cider & mustard sauce

Poached Monkfish in a tomato stew with a medley of beans & vegetables, served with a timbale of steamed rice (GF)

Wild Mushroom Risotto with sauteed Morels, drizzled with truffle oil & topped with rocket & fresh Parmesan (V) (GF)

Chinese Inspired Duck. Chinese pancakes topped with crispy shredded duck, honey glazed Chantenay carrots & parmentier potatoes dusted with Chinese Five Spice. Sliced duck breast, served medium rare, with ribbons of cucumber & spring onion, all glazed with a drizzle of Hoisin Sauce.

Desserts

Chocolate Profiteroles filled with vanilla crème patisserie, hand dipped in rich chocolate ganache & dusted with icing sugar (V)

Spiced Poached Pear – a whole pear gently simmered in a liquor spiced with star anise, cinnamon & vanilla. Served warm with whipped Chantilly cream (V) (GF)

Crème Brûlée – French classic dessert of a rich vanilla custard made with fresh vanilla bean, topped with a hardened caramel layer ready to be cracked. Served with fresh seasonal berries (V) (GF)

Cheese & Biscuits

Coffee & Truffles

Tea or Coffee with rich handmade truffles

Available to book for Wednesday 31st December 2025 only. Pre-Book & Pre-Order Essential.
Full Payment to be made by 15th December 2025 (or at time of booking if after 15th December)

The County Hotel – Preistpopple- Hexham – NE46 1PS

01434 608444 – countyhotelcontact@gmail.com