



# Christmas Day Banquet

The County Hotel, 25<sup>th</sup> December 2019.

Lunch bookings from 12pm – 1.15pm & Dinner bookings from 6pm – 7.15pm

## ON ARRIVAL

A Christmas Champagne cocktail with fresh strawberries

## BREAD COURSE

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

## SOUP COURSE

Roasted Sweet Potato Soup With Pistachio, Orange, and Mint Salsa

*Or*

Traditional French Onion Soup, floating cheese crouton

## ENTRÉE

Seafood & Tropical Fruit Salad, dressed with a creamy mango mayonnaise

*Or*

Traditional Chicken Liver & Cognac Pâté with a side of crostini and toasted grain bread

Just \$145pp. Bookings essential. Menu subject to change.

Please call Graeme on 835 7800 or Email [reservations@countyhotel.co.nz](mailto:reservations@countyhotel.co.nz) to secure your booking.

Full pre-payment is required.

## MAIN SELECTION BUFFET STYLE

Christmas Arataki honey mustard and pineapple ham off the bone

Whole roasted traditional style turkey with sage, onion & walnut stuffing

House cured and smoked South Island Salmon

Smoked button mushroom, thyme and brie tartlets with onion marmalade

## CHRISTMAS ACCOMPLISHMENTS & CONDIMENTS

\* Crunchy roast potatoes roasted in duck fat \* Honey roasted fresh seasonal vegetables \* Hawke's Bay fresh asparagus with a tangy lemon hollandaise \* Seasonal greens steamed, topped with toasted almonds and butter \* Christmas sage & onion stuffing \* Summer potato salad with bacon egg and avocado, dressed with a creamy mayonnaise \* Delicious wild rice salad with cranberries, toasted pecans, fresh apples and an orange vinaigrette \* Summer house chutneys \* Traditional gravies & sauces.

## DESSERT

Delicate Christmas Meringue roulade

Festive Armagnac cassata County ice-cream

Special Christmas pudding, warmed with a stunning brandy anglaise

## TO FINISH

A selection of fine teas & coffees with The County Hotel's Christmas Cake and Sweet Treat to take home.