



Party Nights

Come and join us at the County Hotel, Chelmsford, this festive season, to dance the night away!

Our highly popular Shared Party Nights are making a come back in 2026.

Our Shared Party Nights are the perfect occasion to dress up and enjoy a lavish 3 course dinner in the lead-up to Christmas, along with our DJ playing until midnight.

- Dates available
 - Friday 27th November - **£50 per person**
 - Saturday 28th November - **£50 per person**
 - Friday 4th December - **£58 per person**
 - Saturday 5th December - **£58 per person**
 - Friday 11th December - **£58 per person**
 - Saturday 12th December - **£58 per person**
 - Thursday 17th December - **£50 per person**
 - Friday 18th December - **£58 per person**
 - Saturday 19th December - **£58 per person**

Start Time – Once your party has arrived you will be invited through to take your seats for dinner, we start to serve from 7pm. You are welcome to meet in the Rainsford Bar for pre-dinner drinks before the event.

Finish Time – The event finishes at midnight.

Dress Code – Smart casual and a bit of sparkle! No ripped jeans or sports wear please.



Party Night Menu

Starters

Vegan Roasted Parsnip Soup

with rosemary & sautéed girolle mushrooms (v,ve)

Ham Hock Terrine

with piccalilli, ciabatta croutons & pea shoot (su,so,g,c)

Prawn Cocktail

served with baby gem lettuce, cherry tomato, cucumber, bloody Mary sauce & buttered malted bread (e,su,cr,g,m)

Fan of Melon

served with apple sorbet & winterberry compote (v,ve)

Mains

(all main courses are served with roasted potatoes & seasonal vegetables)

Traditional Roast Turkey

served with pigs in blankets, roast potatoes, chestnut stuffing, Yorkshire pudding & pan gravy (g,tn,e,c,m,su)

Roast Whole English Striploin of Beef

with roast potatoes, Yorkshire pudding & pan gravy (s,su,e,g,m)

Herb Crust Hake

served with fondant potato, cauliflower purée & samphire (f,m,cr,su,g)

Vegan Root Vegetable Wellington

with pumpkin puree, sautéed wild mushroom & new potatoes (c,ve,v,g)

Desserts

Traditional Christmas Pudding

with brandy sauce (tn,e,g,su,m)

Dark Chocolate Mousse

with kirsch cherries & shortbread (su,e,g,m)

Vanilla Cheesecake

with raspberry coulis (g,e,m)

Selection of Artisan Cheeses

with biscuits & homemade chutney (tn,g,m,c,su)

Vegan Dark Chocolate Mousse

with kirsch cherries (v,ve)

For your information and reassurance, all dishes show potential allergens they may contain:
e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts; so=Soya; se=Sesame;
su=Sulphites; pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes suitable for vegetarians; lu=Lupin; ve= dishes
suitable for vegan