



COUNTY HOTEL CHELMSFORD

★★★★



£50
per person

Valentine's Day



Starters

- Lobster Bisque with lemon and chive sour cream & artisan bread (c,e,g,lu,m,cr,f)
- Seared King Scallops with roast black pudding, pea puree & micro cress salad (mo,so,g,m)
- Beef Carpaccio with toasted pine nuts, rocket & lemon oil (tn,su)
- Salad of Heritage Beetroot, whipped goat's cheese & watermelon (m,v)

Refresher

- Samphire Gin & Pink Grapefruit Sorbet (su,v,ve)

Main Course

- Oven Baked Fillet of Cornish Halibut with cauliflower puree, parmentier potato, rainbow chard & brown shrimp butter (f,m,cr,su)
- 8oz Rib-Eye Steak with hand cut chips, roasted cherry vine tomato, wild mushroom fricassee, peppercorn sauce & bone marrow (m,su,c)
- Beetroot Wellington (g,v)
- Roasted Guinea Fowl with boudin blanc, Savoy cabbage, white onion puree, lemon & thyme scented jus

Desserts

- Warm Chocolate Fondant with cookie crumb & vanilla ice cream (g,lu,e,m,so)
- Baked Cheesecake with passionfruit & raspberry sorbet (g,m,v)
- Lemon Pots de Crème (m,v)
- Selection of British Cheeses, biscuits & chutney (tn,su,g,lu,m,c,e)

Please inform your server of any food allergies or dietary restrictions. For your information and reassurance, all dishes show which 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