



COUNTY HOTEL CHELMSFORD

★★★★



£50
per person

Valentine's Day



Starters

- Lobster Bisque with Lemon and chive sour cream and 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 and lemon oil (tn,su)
- Salad of heritage beetroot, whipped goat's cheese & watermelon

Refresher

- Sapphire Gin and Pink Grapefruit sorbet (su,v,ve)

Main Course

- Oven baked fillet of Cornish halibut cauliflower puree, parmentier potato, rainbow chard and brown shrimp butter (f,m,cr,su)
- Rib-Eye Steak (8oz net weight) Hand cut chips, roasted cherry vine tomato, wild mushroom fricassee and peppercorn sauce & bone marrow (m,su,c)
- Beetroot Wellington (g,v)
- Roasted guinea fowl with boudin blanc, savoy cabbage, white onion puree and 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
- Lemon Pots de crème
- 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