# Vegetarian Menu Selector

VEGETARIAN MENU SELECTOR
** signifies gluten free
STARTERShomemade soups [ask chef- some samples below]cherry tomato, chilli and red lentil soupsweet potato, leek and parsnip soup, rosemarycourgette, wild garlic, cumin and toasted pine nutJerusalem artichoke and sorrel soup, poached quail's egg
Buffalo mozzarella with roasted squash, beetroot, artichoke heart **Roast beets with goat's cheese, toasted pine nuts and rocket **Binham blue, apple, fennel and frisee salad **Filo parcel of pear, leek and wild mushroom, on curly kale with stilton creamLeek, red onion and somerset brie spring roll, warm green bean salad and pepper dressingTerrine of tomato, pepper confit, goat's cheese, rolled in Swiss chard, olive tapenade **Butternut squash, rosemary, cherry tomato, bortolli bean and feta tartlet with a salsa verdewild mushroom and ricotta cannelloni, creamed spinach, rosemaryroast squash salad, lentils, olives and feta cheese **Chick pea, lemon and coriander fritters, tomato salad, mint yoghurtAubergine parmiagana **wild mushroom and pearl barley risotto cake, pepper and mozzarella saladMelon, apple sorbet, ginger syrup **white onion and spenwood tart, wilted chard, roast beetsfarro with fennel, broadbeans, artichokes peas, asparagus, chilli, garlic **goat's cheese panna cotta, broad bean puree, crispy leeks **
MAIN COURSES
Warm salad of chick pea, tomato, curly kale, parmesan **Wild mushroom and tarragon tortellini, watercress cream, parmesanOpen spinach raviolo, Jerusalem artichoke, olives, vine tomato, courgette, garlic & basil creamWild mushroom, thyme and garlic risotto, parmesan **Green risotto, -fresh herbs, peas, broad beans, asparagus, parmesan **Potato, Jerusalem artichoke and curly kale mille-feuille, olive tapenade, butternut squash and rosemary risottoCannelloni of sweet potato, ruby chard and goat's cheese, garlic creamFricassee of artichokes, courgette, aubergine and gnocchi with pied de mouton and tarragon crème fraicheFilo tart with braised chicory, bortolli beans, gorgonzola, carrot puree, crushed new potatoesWild mushroom and ricotta cannelloni, chard, thyme and garlic creamSmoked aubergine cannelloni, beetroot carpaccio, spinach, feta and a spicy tomato fonduefilo mille-feuille with caramelised onion, courgette, peppers, chick peas and brie de meaux, spicy tomato fondue
GLUTEN FREE DESSERTS
Spiced rice pudding, winter berry compoteRoasted cardamom panna cotta, vanilla roast apricotsalmond pannacotta, rhubarb puree red wine poached pear, pear sorbetSmoked Salmon and Crème Fraiche
We would be more than happy to quote forWeddingsChristeningsFuneralsAll family occasions
Please contact me for further details.Karen LoftusSales ManagerTel: 01245 455700Check out our Web Site for all our Social Events throughout the year.

THE COUNTY HOTEL Rainsford Road, Chelmsford, Essex CM1 2PZ Tel: 01245 455700 Fax: 01245 492762 Sales Manager, Karen Loftus: kloftus@countyhotelgroup.co.uk www.countyhotelchelmsford .co.uk