

Menu Selector

MENU SELECTOR Banqueting and Function

Menu Selector 2013

Please call our Sales Manager, Karen Loftus, to discuss your requirements. Should you wish to have a dish which is not here, please ask, I am sure we will be able cater for you.

Canapé

Why not start of your reception with a selection of freshly prepared canapés To enjoy whilst your guests are arriving

Make a selection of 3 items allowing for 1 piece of each per person £7.25 Additional items charged at £2.15

Cold

Crostini of parma ham and peach Chicken liver parfait, red onion compot Quails egg and crème fraiche crostini (v) Curried chickpea on a popadum (v) Blinis, tapenade and salmon caviar Filo cup with chick pea, braised fennel (v) Stilton, port & pecan nut cup (v) Filo cup filled with chunky guacamole (v) Spicy tomato fondue in a filo cup (v) Crostini, anchovy butter, smoked halibut Jamon Iberico and tomato crostini Lightly chillied crab bruschetta Duck, ham hock crostini, celeriac remoulade Mackerel crostini, horseradish crème fraiche Salmon goujons, dill crème fraiche Honey & mustard chipolatas Prawn brie & thyme gougere (v) Mini lamb brochette Tempura vegetables with dipping sauce (v) Chicken satay, peanut sauce

Hot

Mini crab cakes Smoked salmon, asparagus tartlet Cajun spiced chicken goujons, sour cream Goat's cheese filo cup, sun blushed tomatoes (v) Mini beef burger, tomato relish

Mini Desserts £2.75 pp per item

Mini chocolate éclairs / profiteroles Seasonal fruit platter Strawberry and cream tartlets Mini chocolate brownies Home-made truffles Lemon Beignets Key Lime Pies Baked cheesecake

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Three Course Meal £28.50 Coffee & Petit Fours £2.35

We ask you to select 3 starters, 3 main course and 3 desserts to be pre-ordered 14 days in advance. Please advise the hotel of your chosen menu before you send it out to your colleagues. Vegetarian menu & gluten free options listed on a separate page—all charged as the same menu price. Please feel free to call us if you would like to discuss your menu or if there is an alternative that you would like.

STARTERS

New season asparagus, smoked salmon and sorrel Chicken liver parfait with toasted home-made walnut bread, red onion marmalade Ham hock and duck terrine, apricot chutney, toasted brioche Rabbit rilette, homemade piccalilli, sourdough toast Chicken and leek pressing, warm fine bean salad Fillets of red mullet, golden beets and salsa verde Crab and haddock fish cakes, wilted spinach, lemon cream Pressed salmon and mackerel terrine salsa verde and a citrus dressing Smoked salmon, with crayfish and crab, rocket Fillets of mackerel, apple puree, pancetta, crumbed black pudding Duck rilette, red pepper confit, celeriac remoulade, sourdough toast Confit pork and veal sweetbread terrine, braised celery and walnut bread

£2.00 pp supplement for the following dishes

Salmon rilette, smoked sea trout and avocado salsa Pan fried fillet of sea bream, sugar snaps, tomato and tarragon fondue Warm salad of smoked duck breast, roasted beets and toasted pumpkin seeds Beef carpaccio, toasted pine nuts, rocket and lemon oil

MAIN COURSES

Pan fried salmon fillet, lyonnaise new potatoes, bernaise sauce Roast loin of pork, apple compote Roast leg of lamb, rosemary, thyme and garlic, pan juices Honey roast gammon, parsley sauce Steak and kidney suet pudding with ale gravy Haddock and chunky chips, fresh tartare sauce and mushy peas Corn fed chicken breast, creamed potatoes, chick peas, tomato, chard and thyme Slow roasted pork belly, sage mash, wilted kale, caramelised apples, cider sauce

£2.50 pp Supplement for the following dishes

Roast rib or roast sirloin of beef, Yorkshire pudding, pan juices Fillets of sea bream, ragout of Suffolk chorizo, pea, little gem, salsa verde Roasted sea trout, salsify, cavello nero and brown shrimp butter Char-grilled rib eye, house fries, vine tomatoes, field mushroom, peppercorn sauce Cannon of lamb, baby leeks, watercress puree, dauphinoise potatoes Slow roasted guinea fowl, braised fennel, wet polenta and wild garlic Lamb cutlets, flageolet bean and bacon casserole, celeriac puree, dauphinoise potato Pan fried breast of pheasant, confit leg, creamed potato, game chips & chestnut & tarragon broth Roast saddle of lamb, celeriac and potato cake, curly kale, aubergine caviar Red wine jus Gilt head bream fillet, broad bean, pea and Suffolk chorizo ragout Pan roasted sea bass, salsa verde, new potatoes Baked haddock, creamed potatoes, chick peas, chard, tomatoes and thyme

Supplement of £4.75 for the following dish Beef Fillet, rosti potato, wild mushroom and black truffle Jus, cavello nero

TO FINISH

Amaretti crème brulée, almond biscuit Victoria Plum, frangipan tart, ginger biscuit, marscapone Ice-cream Profiteroles filled with whisky cream, coated in a butterscotch and pecan sauce Seasonal Fresh Fruit Crumble, under an Oatmeal Crust, vanilla custard Steamed treacle sponge, Honeycomb Ice cream Dark chocolate and date pudding, toffee sauce, coffee ice-cream Dark chocolate and raspberry tart, pistachio crème fraiche Lemon and marscapone tart Classic lemon tart, lime jelly and orange sorbet White chocolate and panacotta, Pineapple carpaccio Apple, plum and pear strudel, clotted cream ice-cream Chocolate truffle torte, blackberry ice-cream, mousseline sauce Spiced rhubarb tart tatin, liquorice parfait, caramelized almonds A Selection of Hand Crafted English Cheeses with wafer biscuits, Quince Jelly and

Grapes £2.25 supplement pp or £8.95 per person as an extra course. 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 Please note: Menus displayed on this site maybe subject to alteration by The County Hotel. If you have a query about our menus or specific dietary requirements please do not hesitate to contact us.