



## COUNTY HOTEL CHELMSFORD



### Festive Lunch & Dinner

2 Courses - £25 or 3 Course £30

### STARTERS

- Sweet Potato & Pumpkin Soup - topped with spiced toasted croutons (e,g,lu,c,m)  
Chicken Liver Parfait - with rocket, apple and ginger chutney served with toasted brioche (e,m,g,lu,su,c)  
Pork Terrine - with pickled vegetables, piccalilli puree and sourdough toast (e,m,g,lu,su,so,c)  
Warm Goat's Cheese - with beetroot and walnut salad, pesto dressing and red onion marmalade (m,tn,su)  
Slices of Smoked Salmon - with dill crème fraiche, wedge of lemon and cress salad (m,f)

### MAIN COURSES

- Roast Turkey - served with sausages wrapped in bacon, sage, onion and cranberry stuffing, roast potatoes, Yorkshire pudding and pan gravy (tn,su,lu,c,g)  
Roasted Sirloin of Beef - served with roast potatoes, Yorkshire pudding and pan gravy (tn,su,lu,c,g)  
Roasted Pumpkin Risotto - with blue cheese, crispy sage and toasted chestnut (tn,m,v)  
Pan Roasted Fillet of Sea Bass - served with parmentier potatoes, sautéed spinach and a tomato fondue sauce (f,m,su,lu,c)  
Spicy Smoked Aubergine - served with cumin, turmeric, ginger, tomatoes and chopped fresh coriander (v)  
(All main dishes are accompanied with seasonal vegetables)

### DESSERTS

- Christmas Pudding - served with brandy sauce or Rossi vanilla ice cream (e,m,g,tn,lu,su)  
Chocolate and Salted Caramel Pudding - with Rossi raspberry ripple ice cream (g,e,m,lu)  
Bailey's Cheesecake - with chocolate sorbet (m,e,su,g)  
Winter Berry Crumble - with vanilla custard (e,m)  
Ice Cream or Sorbet - Selection of Rossi or Criterion (m,n,su,lu,v,ve)  
A Selection of British Cheeses - served with celery, grapes, biscuits and chutney (g,c,m,tn)