



The Essex Association of Change Ringers



68th ANNUAL DINNER 2023

SATURDAY 28th OCTOBER, 6.45 FOR 7.30pm

The County Hotel
29 Rainsford Road, Chelmsford, Essex CM1 2PZ

Menu

Starters

Roasted Butternut Squash Soup (v)

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Ham Hock Terrine, Apricot Chutney on Toasted Brioche

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Smoked Salmon, Lemon Mayo with Granary Bread

Main Course

Slow Roasted Pork Belly, Wilted Kale, Caramelised Apples & Cider Sauce

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Roasted Sea Trout, Salsify, Cavolo Nero & Brown Shrimp Butter

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Cannelloni of Sweet Potato, Ruby Chard & Goat's Cheese (v)

Dessert

Profiteroles Filled with Whisky Cream, Coated in a Butterscotch and Pecan
Sauce

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Seasonal Fresh Fruit Crumble, under an Oatmeal Crust & Vanilla Custard

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Vanilla Panna-Cotta with Pineapple Carpaccio

Any dietary requirements can be arranged on request – please specify when ordering

Cash bar

Black tie or lounge suit

Please select your menu choices on the booking form on the website and email to Sharon Lacey
secretary@eacr.org.uk

ESSEX ASSOCIATION OF CHANGE RINGERS

68th ANNUAL DINNER – SATURDAY 28th OCTOBER 2023

BOOKING FORM

Tickets are priced at **£35 (Early Bird option if ordered by 31 August)** or £38 each after the 31 August. Please fill in all details below, indicating any specific seating requests and return no later than **Friday 7th OCTOBER 2023**. We will endeavour to facilitate any seating requests, but please note that these cannot be guaranteed, it will not be possible to alter the seating plan after this date. Please indicate below if there are any other people you would like to sit with. Tables will usually be for 8 to 10 people only.

Name(s) the place setting <small>As you wish to see it on the place setting</small>	Starter			Main			Dessert		
	Roasted Butternut Squash Soup (v)	Ham Hock Terrine, Apricot Chutney on Toasted Brioche	Smoked Salmon, Lemon Mayo with Granary Bread	Slow Roasted Pork Belly, Wilted Kale, Caramelised Apples & Cider Sauce	Roasted Sea Trout, Salsify, Cavolo Nero & Brown Shrimp Butter	Cannelloni of Sweet Potato, Ruby Chard & Goat's Cheese (v)	Profiteroles Filled with Whisky Cream, Coated in a Butterscotch and Pecan Sauce	Seasonal Fresh Fruit Crumble, under an Oatmeal Crust & Vanilla Custard	Vanilla Panna-Cotta with Pineapple Carpaccio

Please advise any dietary requirement when ordering

I/we would also like to sit with _____

Name _____

Address _____

Telephone _____ Email _____

Number of tickets required: £35(EB)/£38 _____

Dietary requirementsⁱ _____

Preferred payment is via BACS transfer with reference "2023 Dinner". Please send your completed form to Sharon Lacey at secretary@eacr.org.uk or 46 Sheering Lower road, Sawbridgeworth, Essex CM21 9LG.

ⁱ Special diets can be arranged on request