

New Year's Eve Dinner 2019

Lobster Thermidor

Succulent English Lobster Tail-meat in a classic Mustard Cream sauce on a bed of steamed Rice

Cocktail of Prawns and Scottish Smoked Salmon

Atlantic Prawns & Smoked Salmon with a 'Bloody Mary' Seafood sauce & Brown Bread & Butter

Nest of Garlic Mushrooms

A crispy Filo Pastry Basket filled with Button Mushrooms in a Garlic & Tarragon Cream

Royal Game Soup

A rich, wholesome Soup of all good things from the Countryside with toasted Herb croutons

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The Beef Wellington

Prime Fillet Steak atop a Wild Mushroom Duxelle with Chef's house-made Pate, wrapped in a savoury Pastry and baked to your liking, embraced with a Claret enriched Beef Bone-marrow sauce

Halibut Marseillaise

The Emperor of all Fish, gently baked to flaky perfection, resting on a bed of Buttered Samphire, caressed with a Sauterne cream and scattered with pan-fried Honfleur Brown Shrimps

Classic Duckling A la'Orange

Half Barberry Duckling, de-boned and roast until slightly crisp on the skin, napped with an indulgent Seville Orange sauce enriched with Cointreau and Grand Marnier

Salt Marsh Lamb

Succulent Rump of Lamb, studded with roast Garlic and fresh sprigs of Rosemary, pan-fried until Pink, Finished with a rich reduction of Madeira and Red Currants

Provençale Legumes Lattice

Flame roasted Mediterranean Vegetables with fresh Herbs of Provence and smoked Garlic in a golden Puff Pastry Lattice, accompanied by a rich Vine Tomato and White Wine sauce

The main courses are presented with the following Vegetables

Thyme scented Dauphinoise Potatoes

Fine French Beans wrapped in Pancetta

Caramelised Baton Carrots with Orange Zest

Cauliflower Au Gratin with crispy Bacon lardons

Griddled Purple Sprouting Broccoli with toasted Almond flakes

The Evening continues.....

Champagne Sorbet

In a frosted flute to refresh your pallet and ready you for your penultimate course

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Assiette of Desserts

A tempting indulgence of opulent handcrafted Puddings in modest sized portions, to allow for the Dancing and Singing to follow, not to mention toasting the New Year in !!

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The Legendary Cheeseboard

Served with a complimentary glass of Late Bottle Vintage Port

Too many Cheeses to mention, but definitely something for everyone's taste. Served with a goodly selection of Biscuits and fresh Grapes, Apple and Celery. Pickled Walnuts for the adventurous and homemade spicy Warmingham Chutney

The Cheeseboard is available ALL EVENING so if you get peckish after Midnight, fear not!!

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Freshly Ground Coffee & Chef's Handmade Chocolates

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Christopher, Jackie and Carl wish all our guests a very happy, healthy and prosperous New Year2020!

The Award Winning ~ 'George and Dragon' at Great Budworth

HIGH STREET, GREAT BUDWORTH, NORTHWICH, CHESHIRE. CW9 6HF - 01606 892650