

# *New Year's Eve Dinner 2021*

## ***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 & Luxury Chocolates***

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*£85.00 per person*

*Christopher, Kat, James and the team wish all our guests a very happy, healthy and prosperous New Year ....2022!*

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

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