

NEW YEARS EVE AT ODDFELLOWS

£65 per person, £88 to include a glass of wine to match each course

Amuse Bouche

Roasted Butternut Squash Velouté Scented with Rosemary, Crisp Cured Ham

Starters

Cheshire Smoke House 'Oak' Smoked Salmon and Lobster Pillow, Sevruga Caviar

Roast Local Wood Pigeon with Wild Mushroom Mousse, Celeriac Salad, Winter Truffle Dressing

Ballontine of Foie Gras, Chicory and Walnut Salad, Marinated Cherry Dressing

Main Course

Roast Fillet of Beef 'Pepper Crust' Caramelised Bacon and Onions, 'Anna' Potatoes, Red Wine Sauce

Poached Fillet of Wild Halibut in Red Wine, Boulanger Potatoes, Lobster Ravioli, Sauce Americaine

Roast Pheasant Breast with Chestnuts, Glazed Fondant Potatoes, Sauce 'Marco Polo

Desserts

Baked 'Cheshire' Apple with Mince Meat, Cinnamon Ice Cream, Butterscotch Sauce

Assiette of Chocolate
(Dark Chocolate Fondant, Milk Chocolate Tart, White Chocolate Mousse)

Selection of Local Cheeses with Home Made Breads and Pear Chutney

Coffee and Chocolates

RICHARD *Phillips*
ODDFELLOWS