

Cheshire's favourite Hidden Gem, - The Award Winning...

'GEORGE & DRAGON' ~ At Great Budworth.

Chefs Specials Week Ending 22nd April 2018

STARTERS

'Cantonese Spare Ribs'

Slow braised, meaty Pork Ribs, Schezwan Pepper and Garlic coating, drizzled with Honey and finished in the Wok ~ £8.95

'Goats Cheese Bruchetta'

Mixture of crumbled Goat's Cheese, sun dried Tomatoes and fresh Herbs atop toasted Sour Dough Bread with a fresh Basil Pesto ~ £7.95

'Potted Cromer Crab'

White and dark Crab meat with Cayenne Pepper and Lemon, set in clarified butter with crusty toasts ~ £8.95

'Black Pudding Salad'

Bury Black Pudding and Bacon lardons with a fresh Poached Hen's Egg and wholegrain Mustard dressing. ~ £8.95

INTERNATIONAL MAINCOURSES

'Sweet and Sour King Prawns,

Deep-fried Butterfly King Prawns in a tangy Sweet and Sour Sauce with Egg fried rice and Shrimp crackers ~ £15.95

'Hungarian Beef Goulash'

Prime Beef Steak, braised with Plum Tomatoes, Caraway Seeds and roasted Red Peppers. Served with White Rice and Soured cream ~ £15.95

'Authentic Lasagne'

Chef's homemade Lasagne, layers of Pasta with ground Beef in a rich Bolognese sauce, topped with grated Cheese and served with hand-cut chips, Salad or half 'n' half ~ £14.95

'Rump of Saltmarsh Lamb'

Slow roast Rump of Spring Lamb served with Dauphinoise Potatoes and fine French Beans wrapped in Parma Ham. Napped with a rich Red Wine Jus ~ £16.95

'Wild Mushroom Linguine'

Sautéed Wild Mushrooms cooked in a cream and Chardonnay sauce, tossed with fresh Linguine, topped with Parmesan and Rocket ~ £13.95

Jackie, Carl, Christopher and all the team, sincerely hope you enjoy your visit to the Historic 'George and Dragon'.

Hospitality for passing Journeymen, Film makers of repute and the local Farming Folk for many years. The oldest parts of the Inn dating back to 1722.