



**N<sup>o</sup>1**

**MOSTYN  
SQUARE**

**SEPTEMBER  
INCLUSIVE DINNER**

## COURSES & TIMES

2 courses - £13.95 / 3 courses - £17.95

Mon - Thurs: 5.30 - 9.30pm

Fri: - 5.30 - 10pm

Sat: 5.30 - 6.45pm

## STARTERS

Homemade soup of the day

Seafood duet - salmon and dill cake with battered goujons of cod served with salad garnish and a dill & lime mayonnaise

Kidneys au poivre - sautéed with mushrooms, cracked black peppercorns, shallots, brandy, red wine and fresh cream

Smoked chicken salad - smoked chicken breast, sun blushed tomato and mixed leaves served with a pepper and blue cheese dressing

Mixed mushroom and spinach alfredo - sautéed with peppers, onion, garlic, Parmesan cheese, white wine, penne pasta and cream (V)

## MAINS

Chicken breast sautéed with wild mushrooms, masala wine, shallots and garlic

Supreme of salmon pan fried and topped with a crab and spring onion crust and served with a hollandaise sauce on a bed of pea pureé

Lamb Henry - slowly braised in red wine and herbs, set on a minted pea pureé

Roasted vegetable and goats cheese parcel - wrapped in puff pastry, baked and served with a sun blushed tomato and thyme sauce (V)

Steak Nicolé - pan fried beef medallions served with a bacon, red wine and garlic stock sauce, and sweet potato mash

*All mains served with a bowl of fresh vegetables.*

*Allergens list available on request.*

*Please order with your waitress if you would like extra accompaniments.*