



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

**MOSTYN  
SQUARE**

*Festive Dinner*



**No.1**  
**MOSTYN**  
**SQUARE**

## ■ *Starters*

**ROASTED BUTTERNUT SQUASH SOUP**  
SERVED WITH WARM SODA BREAD (V)

**ROQUEFORT CHEESE TARTLET** WITH  
PARMA HAM AND ROASTED FIG

**PORTOBELLO MUSHROOM** STUFFED  
WITH GARLIC CREAM CHEESE  
TOPPED WITH A HERB CRUST (V)

**SMOKED SALMON, POACHED SALMON**  
**AND AVOCADO SALAD** WITH A LEMON  
AND DILL VINAIGRETTE

**DUCK LIVER AND APRICOT BRANDY**  
**PATÉ** WITH APPLE AND APRICOT  
CHUTNEY AND WARM TOAST

## ■ *Desserts*

**DARK CHOCOLATE AND VANILLA**  
**TRUFFLE TORTE** WITH A RASPBERRY  
COULIS

**STICKY TOFFEE PUDDING** WITH  
VANILLA ICE CREAM

**CHERRY CRUMBLE CHEESECAKE**  
WITH VANILLA ICE CREAM

**CHRISTMAS PUDDING** WITH BRANDY  
ANGLAISE

# *Festive Dinner*

**TWO COURSES - £20.95 pp**

**THREE COURSES - £24.95 pp**

## ■ *Mains*

**TURKEY ROULADE** - TURKEY BREAST  
WITH CARAMELIZED RED ONIONS AND  
HERB STUFFING, WRAPPED IN SMOKED  
BACON

**SLOW BRAISED BEEF** WITH RED WINE,  
ONIONS AND MUSHROOMS SERVED  
WITH CREAMY MASHED POTATOES

**POACHED LEMON SOLE** WITH A SMOKED  
SALMON MOUSSE, CRUSHED POTATOES  
AND A CAPER AND LEMON CREAM

**MUSHROOM, SPINACH AND CRANBERRY**  
**NUT ROAST** WITH A BLUE CHEESE  
SAUCE (V)

**PAN ROASTED SUPREME OF GUINEA**  
**FOWL** WITH SWEET POTATO MASH AND  
A MADEIRA AND WILD MUSHROOM  
SAUCE

**MAINS SERVED WITH ROAST POTATOES  
AND VEGETABLES**

**VERY BERRY MERINGUE** SERVED WITH  
STRAWBERRY ICE CREAM AND  
A BERRY COMPOTE

**CHEESEBOARD** WITH HOMEMADE  
CHUTNEY AND BISCUITS  
(£1.50 SUPPLEMENT)

**NICHOLL'S ICE CREAM** - PLEASE ASK  
YOUR SERVER FOR FLAVOURS