

THE BISTRO, PRESTATYN – A La Carte Menu

TUESDAY TO THURSDAY – 2 COURSES £15.95
FRIDAY & SATURDAY – 2 COURSES £17.95

STARTERS

- BISTRO FISH PLATTER – smoked Mackerel, Crab claw meat, prawns and Crayfish tails (£1.00 supp)
ADVOCADO AND FRESH CRAB SALAD
CRISPY DUCK LEG – with baby gem, julienne of vegetables and plum and apple chutney
PRAWN AND CRAYFISH SALAD - with Marie rose sauce and brown bread
BISTRO FISHCAKES – made with salmon and smoked salmon served with a sweet chilli and lime mayonnaise
V MUSHROOMS WITH PRAWNS, GARLIC AND STILTON
V MELON SALAD – with refreshing sorbet and fruit coulis
V HOMEMADE SOUP OF THE DAY
THE BISTRO PATE – Chicken Liver pate served with toast and our own homemade fruit chutney
V GOATS CHEESE PAYSANNE – lightly grilled French Goats cheese on roasted vegetables with balsamic glaze served with puff pastry
TIGER PRAWNS – in a sweet chilli sauce served with rice

MAINS

- CHICKEN STUFFED WITH GOATS CHEESE – wrapped in bacon and baked with tomato and garlic sauce
ROAST LAMB RUMP – with Forestiere – bacon, mushrooms and shallots in red wine sauce
ROAST BREAST OF GRESSINGHAM DUCK - with an orange and Cointreau sauce
PORK LOIN MEDALLIONS – with an apricot and almond stuffing pan fried and finished with a mustard and honey sauce
DAUBE OF BEEF ROSSINI – tender pieces of Topside gently braised with Madeira wine, shallots and chestnut mushrooms
GRILLED SEABASS FILLET – with spinach and roast vegetables with a tomato and olive salsa
PAN FRIED SALMON - with a tomato and Crayfish sauce
10oz SIRLOIN STEAK – with either Port & Stilton or Peppercorn sauce (£4.00 supp)
V SPINACH AND CHESTNUT MUSHROOM PANCAKES – with mozzarella cheese
V GOATS CHEESE TART – with Mediterranean vegetables in a tomato and basil sauce with puff pastry