CHRISTMAS OPENING TIMES

OPEN
7 DAYS A WEEK
SUNDAY TO THURSDAY
11.30AM TILL 9PM
FRI/SAT 11.30AM TO 10PM

CLOSED
CHRISTMAS DAY
BOXING DAY
27TH DECEMBER
NEW YEARS DAY
2ND JANUARY



6 - 12 CUPPIN STREET, CHESTER CH1 2BN
T : 01244 348 818
E:INFO@MOULESAGOGO.CO.UK
WWW.MOULESAGOGO.CO.UK

LOVE CHRISTMAS LOVE MOULES

OR MEAT, OR FOWL, OR FISH



BOOKING INFORMATION

If you want to be guaranteed a great Christmas party this year book early and book with us.

CALL TRACIE, CAMERON OR Rachael On 01244 348818

or email info@moulesagogo.co.uk

BOOK ONLINE @

WWW.MOULESAGOGO.CO.UK

We will endeavour to secure the date best for your party, but please remember - the earlier you book the more chance you have of securing the date you want.

6-12 Cuppin Street, Chester CH1 2BN

POINTS TO NOTE

Parties of up to 40 catered for

Christmas menu available from 25th November

Parties on the Christmas menu must pre-order

Parties may not mix regular menu and Christmas menu

To secure your booking we will need a deposit of 5.00 per person. Deposit is non-refundable.

CHRISTMAS WINE NIGHT SPECIAL - £35pp

THURSDAY 14TH DECEMBER

(3 COURSES PLUS 5 WINE SAMPLES)



To Begin

Roast butternut squash soup, chilli & chestnuts (GF DF)

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Goats cheese terrine, pistachio crumb, beetroot & pear chutney, crispy walnuts (GF)

Smoked Scottish Salmon, prawn & dill croquette with watercress mayo (GF)

Main Courses

Honey roast duck breast, orange & cranberry sauce, root vegetable mash & braised red cabbage (GF)

Great British roast turkey sage & onion stuffing served with Christmas crumble topping, chipolatas roast potatoes & seasonal vegetables (GF) (available with no stuffing or chipolata)

Pan fried sea bass, buttered sprouts, smoked pancetta,
caramelized leeks, baby potatoes
& a lemon cream sauce (N) GF available

Meat Free Alternative

Celeriac, mushroom & leek gratin with parmesan & parsley crumb, tempura battered beetroot & sweet potato

GF available

To Finish

Egg nog crème brûlée with Edinburgh shortbread (GF no shortbread)

Cartmel Village shop warm figgy pudding with rum sauce (GF Christmas pud available)

Christmas waffle, with salted caramel ice cream toffee sauce & honeycomb

PRICES

2-COURSE LUNCH WITH A GLASS OF PROSECCO - \mathbf{f} 21 3-COURSE DINNER - \mathbf{f} 24