

**The Beaufort Park Hotel**

**Mold, Flintshire, CH7 6RQ**

**Sample Orchard Restaurant Dinner Menu**

**Starters**

**Home-made Soup of the Day**

Served with rustic bread

**Home-made Farmhouse Pate**

With rustic bread, fruit chutney & crisp side salad

**Smoked Haddock Fishcakes**

Served with chunky tartare sauce & salad garnish

**Tomato & Basil Bruschetta**

Cherry vine tomatoes with red onion & rocket pesto served on  
toasted ciabatta & topped with extra virgin olive oil

**Main Courses**

**Chef's Roast of the Day**

**10oz Rump Steak (£4.50 supplement)**

Chargrilled to your liking with balsamic roasted tomato, sautéed  
button mushrooms & hand cut chips

**Braised Welsh Lamb Shank**

With a spiced sweet potato mash, sautéed spinach & mint gravy

**Chicken & Smokey Chorizo Salad**

With Cajun mayonnaise & sugar snap pea's

**Wasabi Salmon & Crab Salad**

With fresh mango, sesame seeds & red pepper dressing

**Pollo Fusilli Primavera**

Spring vegetables, grilled chicken strips with fusilli pasta topped with  
toasted pine nuts & mozzarella cheese

**Haddock Fillet**

Poached & wrapped in a buerre blanc sauce

**Blackened Tuna Steak**

Sat on sweet potato mash with a pesto dressing

**Spinach & Mushroom Lasagne**

Served with hand cut chips, garlic bread & salad garnish

**Chef's Seasonal Vegetables & Potatoes**

**Desserts**

**Alabama Chocolate Fudge Cake**

Served with Vanilla ice cream or cream

**Apple Frangipane Tart**

**Orange & Cardamom Crème Brulee**

Infused with Drambuie & served with a buttery biscuit

**Cheese & Biscuits**

A selection of local cheeses from the Welsh borders  
served with grapes & chutney

1 Course £12.50

2 Courses £15.50

3 Courses £19.95

**Freshly brewed tea & coffee £1.75**

**If you have any special dietary requirements please inform the restaurant supervisor**

**All dishes may contain nuts or traces of nuts, fish and poultry may contain bones**