

Making the most of local moules

By KELLY BARKER

AWARD-winning Chester restaurant Moules a Go Go has launched its exciting new menu for summer with an even stronger focus on fresh tastes from local and seasonal produce.

The summer menu at Moules a Go Go, recent winner of the Gold award for Customer Care at the Chester Food and Drink Festival, offers even more variety and includes a range of delicious new dishes using local ingredients.

A mouth-wateringly succulent garden-fresh grilled asparagus starter served plain and simple with butter and black pepper (£4.95) heads up the new menu, while a luscious rhubarb dessert rounds it off (£4.25).

Looking to the stunning local produce available including mussels from Anglesey and lamb and fresh mint sausages from Peirsons of Llangollen., Moules a Go Go has sourced asparagus and rhubarb from Wirral's Claremont Farm, perfect for a taste of summer.

General Manager, Barry Rawlinson said: "The whole team at Moules a Go Go is committed to offering the best and most enjoyable dining experience in Chester.

"We've listened to our customers in designing our new menu and realised that they love the seasonal and local ingredients we use.

"Taking full advantage the wealth of stunning local produce right on our doorstep, our new menu will really reward your tastebuds!"

Moules a Go Go has also announced that head chef Alan Rolfe will have a regular cooking spot on Dee 106.3's morning show at around midday on Thursdays from mid-June, where he will talk about local, seasonal produce and what's best for people across the region to cook right now along with some delicious recipe suggestions.

Moules a go-go is a stylish but informal, continental style bar and grill in Watergate Row, Chester.



To view a menu for Moules a Go Go see www.moulesagogo.co.uk – for reservations call 01244 348 818

Alan Rolfe, head chef at Moules a Go Go (inset), with a dish of mussels

Starters at Moules a go-go embrace salads, goats' cheese bruschetta, and fresh steamed Anglesey mussels served in four different ways - marinara, with garlic, onion, celery and white wine; classic with garlic, onion, celery,

white wine and cream; with green Thai sauce, and with chorizo and a tomato provençal sauce.

Diners can order the dish as a main course option where a kilo pot of mussels is served with frites and mayonnaise.

Don't be disappointed if you're not a fan of the mollusc, for there is corn-fed flame roasted chicken, baked mushroom sweet potato and spinach lasagne, Welsh lamb and sausage, steaks, and pan-fried sea bass.