

Saturday 20th June 2009

Head Chef - Gareth Bevan

Canapés

STARTERS

Cream of watercress soup with pine nut wonton

Roast woodpigeon with sweet potato rosti and pickled red cabbage

Grilled mackerel with broad bean and minted pea salsa

Crab tartlet with asparagus and vanilla butter

Lamb fillet terrine with Shrewsbury sauce

MAIN COURSES

Panfried Cod fillet with a tarragon brioche crumb and a devilled clam sauce

Beetroot and haricot samosa with red lentil and a carrot and yoghurt masala

Bowland lamb loin with braised fennel and a shallot coulis

Chargrilled sirloin steak with goat's cheese puree and a rocket pesto

DESSERTS

Vanilla poached apricots with a honey and yoghurt mousse

Almond and Nectarine crumble with cinnamon ice cream

Black cherry clafoutis with a walnut praline and fresh pouring cream

Chocolate and strawberry summer pudding with clotted cream

A selection of cheese with quince jelly and biscuits

Coffee & Petit Fours

£42.50



BISTRO | RESTAURANT | DELICATESSEN | PRIVATE FUNCTIONS | CATERERS

OPEN TUE-SAT | OPEN 10AM-6PM | SELECTIVE EVENINGS FROM 7PM

TEL 01254 823446 WEBSITE WWW.FOODBYBREDAMURPHY.COM

ABBOTS COURT, 41 STATION ROAD, WHALLEY, NEAR CLITHEROE, LANCASHIRE BB7 9RH

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