



St. Patrick's Nights



Join Breda for an evening of live music where your food and wines have been selected for a truly memorable night.

Wed 17th & Sat 20th March 7pm onwards

Reservations on tel. 01254 823446

(£10 per person deposit required to confirm your booking)

Canapés on arrival

Starters

Spring Vegetable Soup with Bacon Dumplings (optional without bacon V)

Mackerel Fillet with Sweet Potato and Lime Pickle

Sautéed Lamb's Liver with Red Onions, Sage and Champ Potato

Irish Potted Beef with Savoy Cabbage, Capers and Potato Farl

Baked Risotto with Leeks, Cashel Blue Cheese and Toasted Walnuts (V)

Mains

Fillet Steak with Clonakilty Black Pudding Irish Oyster and Gaelic Sauce

Roast Hake Fillet with Cockle and Mussel Broth Crispy Onions and Parsley Pesto

Traditional Irish Stew with Lamb, Potatoes, Carrots served with Pickled Red Cabbage

Roasted Chicken with Savoury Bread Pudding, Tarragon, Carrot and Swede Puree

Wild Mushroom Tartlet with fresh Herbs, Beans, Leek and a Cherry Tomato Oil (V)

Desserts

Deep Filled Irish Rhubarb Pie Served Warm with Double Cream

Honey and Guinness Tart with Anglaise Sauce and Stem Ginger Crème Fraiche

Vanilla Pannacotta with Drunken Fruits and a Wholemeal Sable

Chocolate Bread and Butter Pudding with homemade Baileys Ice Cream

A Selection of Irish Cheese with Wicklow Quince Jelly and Porter Cake



Freshly ground coffee or Dublin tea
with petit fours

£42.50 per person