



Valentine's Evenings

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

Sat 13th & Sun 14th February 7pm onwards

Reservations on tel. 01254 823446

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

Canapés on arrival

Starters

Warm salad of roasted quail with walnut relish and preserved grapes

Roasted celery soup with deep fried lovage and arugula oil (V)

Salad of avocado with balsamic strawberry jelly (V)

Braised belly of pork in a szechuan crumb on chili caramelized pineapple

Deville crab salad on cumin soda bread and pickled melon salad

Mains

Pan seared fillet of turbot served on saffron mash with a bouillabaisse style sauce and garlic aioli

Ribble Valley fillet steak with glazed oyster, crispy potato and stout jus

Roast Goosnargh duck breast with braised puy lentils, smoked bacon, damson jus

Tian of Baked field mushroom and goat's cheese with a confit of onions, glazed chestnuts and nutmeg jus (V)

Corn-fed chicken breast with brie and apricot stuffing, basil pesto mash and spiced pumpkin marmalade

Desserts

Frozen liquorice and blackberry parfait with a balsamic coulis

Passion fruit pannacotta with cardamon biscuit

Dark chocolate and chilli mousse with pistachio tuille and red wine caramel

Pine nut and honey tart with citrus mascarpone

A selection of English and Irish cheeses with crab apple jelly



Freshly ground coffee or Dublin tea
with petit fours

£42.50 per person

FOOD BY
Breda Murphy

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