

Evening 'Party' Menu

For parties of 10 or more people.
Available on Tuesdays & Wednesdays
from 4th - 22nd Dec 2007.

Starters

Ham, Eggs and Chips
(a pressed terrine of ham hock with quails egg
and crispy straw potatoes)

Sage crusted goat's cheese served on mixed leaf
with pecans, cranberries and orange emulsion

Celeriac soup with walnut croute

Mains

Roast breast of turkey with a ballotine of leg meat,
citrus stuffing and cranberry compote

Pan seared salmon fillet served on a
smoked bacon risotto with chive veloute

Roast pepper and couscous cake on courgette
pappardelle with grilled avocado

Desserts

Chocolate and chestnut terrine
with white chocolate sauce

Mincemeat tart with orange
and whiskey anglaise

Pink grapefruit posset with
grenadine and mint salsa

£25 per person

FOOD BY
Breda Murphy

Evening 'Private Dining' Menu

Available Thur, Fri & Sat from 4th - 22nd Dec 2007.

Canapes

Starters

Chicken and Roast garlic soup
with hazelnut beignet

Marbled Terrine of blacksticks blue and
puy lentils with apricot pickle

Brochettes of king prawns with sweet and
sour mango and coriander oil

Sage crusted goat's cheese served on mixed leaf salad
with pecans, cranberries and orange emulsion

Roast lamb fillet served on a butter bean puree
with caper berries and black olive essence

Mains

Roast breast of turkey with a ballontine of leg meat,
citrus stuffing and cranberry compote

Pan seared halibut fillet on a bed of buttered cabbage
with confit shallots, red wine reduction & parma ham

Charred fillet of beef with horseradish glaze
on caramelised beetroot

Cornfed chicken breast with white pudding filling, wild
mushroom fricassee, crispy pancetta & paprika cream

Vegetable wellington served simply with spinach
and rosemary cream

Desserts

Walnut and cranberry tart with cinnamon chantilly

Mammy's christmas pudding

Chocolate & chestnut terrine with white chocolate sauce

Baked clementine tart with whiskey sauce

Tea or Coffee & Petit Fours

£37 per person

FOOD BY
Breda Murphy

Booking Form

No persons
Day
Date/...../.....
Requested Arrival Time
Contact name
(Company)
Address
.....
..... Post code
Contact Tel
Mobile
Email

CHRISTMAS 'PRIVATE DINING' MENU £37 P/P

Only available on Thur, Fri & Sat nights.

Food orders taken on the night.

Deposit of £10 per/person = £*

Remainder payable on the night.

CHRISTMAS 'PARTY' MENU £25 P/P

Only available on Tues & Wed nights.

PLEASE INDICATE NO REQUIRED EACH MENU CHOICE

HAM EGG GOAT'S CHEESE CELERIAC SOUP

TURKEY SALMON ROAST PEPPER

CHOC TERRINE MINCEMEAT TART POSSET

Total No of people@ £25 = £*

Less deposit of £10 p/p = £

Remainder Payable by 1 December = £

CONDITIONS OF BOOKING

1. Return the completed booking form with the deposits within 7 days of the provisional reservation.
2. Full payment of the balance is due by 1 December. For bookings taken after this date full payment will be required.
3. The deposits are non-refundable and full payment will be charged for non-attendance or reduced numbers after the balance due date.
4. Private parties are welcome and are accepted on an agreed minimum number. In the event that numbers reduce below the agreed level, a room hire charge may be levied.
5. The management reserve the right to amend the menu or cancel events without prior notification.

I AGREE TO THE ABOVE TERMS

Sign

PRINT NAME Date

PLEASE MAKE A NOTE OF INDIVIDUALS MEALS TO SAVE
CONFUSION ON THE NIGHT.

PLEASE DETACH AND RETURN THIS FORM WITH
DEPOSITS* TO ADDRESS BELOW.

FOOD BY
Breda Murphy

ABBOTS COURT, 41 STATION ROAD, WHALLEY, LANCS. BB7 9RH
info@foodbybredamurphy.com www.foodbybredamurphy.com

Tel/Fax 01254 823446



Christmas EVENING Dining Menus



4th - 22nd Dec 2007

FOOD BY
Breda Murphy

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