

Festive Party Menu

For bookings of 6 or more people from Thurs 25th Nov 2021
not available on Saturday evenings unless a pre-booked private party in our Arches Room

2 courses £28 or 3 courses £35

Starters

Wild mushroom soup, tarragon creme fraiche, homemade bread and whipped butter (V, VGA, GFA, DFA)
Ballymaloe chicken liver pâté, red onion chutney, bitter leaves, warm soda bread (GFA)
Gin cured salmon, pickled celeriac, capers, shallots, lemon mayonnaise (GFA, DFA)
Salad of beetroot, warm goat's cheese bon-bon, candied walnuts,
clementines and chicory (V, VGA, GFA, N)

Mains

Goosnargh turkey breast, cranberry and citrus stuffing, jus and traditional garnish (GFA, DFA)
Slow cooked blade of beef, dauphinois, heritage carrots, roasted onions, braising juices (GF, DFA)
Roasted cod loin, cassoulet of beans, root vegetables and mussels (GF, DFA)
Gnocchi, kale, roasted squash, pine nuts and parmesan (V)

Desserts

Mammy's Christmas pudding, brandy and vanilla anglaise (V, N)
Rum pannacotta, dark chocolate, soaked prunes, coca nib tuille (GF)
Orange mousse, crystalised ginger, pistachios and cranberries (GF, N)
British and Irish cheese selection, fruit loaf, chutney and crackers (GFA) Supplement 3.00

(Vegan options available upon request)

PRE-ORDERS AND DEPOSITS

Parties of 6 or more are requested to pre-order in advance and a £10pp
non-refundable deposit required, full payment required 2 weeks before booking.

BACS PAYMENTS TO BREDAMURPHY'S

(Reference your party name/date)

Handlesbanken - East Lancashire,

Food by Breda Murphy Ltd, Sort: 40-51-62 Account: 56057728

PLEASE NOTE THAT A SERVICE CHARGE ISN'T INCLUDED & GRATUITY CANNOT BE ADDED TO CARD PAYMENTS.

BREDA MURPHY
RESTAURANT

Tel: 01254 823446 Email: hello@bredamurphy.co.uk www.bredamurphy.co.uk

V; vegetarian VA; vegetarian available VG; vegan GF; gluten free DF; dairy free VGA; vegan available GFA; gluten free available DFA; dairy free available. N; Contains nuts Parmesan - we use Gran Albiero Italian cheese suitable for vegetarians

**PLEASE BE ADVISED THAT DUE TO RISK OF CROSS CONTAMINATION, WE CANNOT BE SURE THAT OUR FOOD IS FREE FROM ALL ALLERGENS.
PLEASE INFORM OUR WAITING STAFF OF ANY DINERS WITH ALLERGIES, INTOLERANCES OR SPECIAL REQUIREMENTS.**

Festive A la Carte Menu

Lunch and dinner available from Thurs 25th Nov 2021

Starters

- Wild mushroom soup, tarragon creme fraiche, homemade bread and whipped butter (V, VGA, GFA, DFA) 6.50
Ballymaloe chicken liver pâté, red onion chutney, bitter leaves, warm soda bread (GFA) 8.00
Gin cured salmon, pickled celeriac, capers, shallots, lemon mayonnaise (GFA, DFA) 7.75
Salad of beetroot, warm goat's cheese bon-bon, candied walnuts, clementines and chicory (V, VGA, DFA) 7.00
Confit duck leg croquette with cranberry puree, pickled shallot and dressed leaves 7.50

Mains

- Goosnargh turkey breast, cranberry and citrus stuffing, jus and traditional garnish (GFA, DFA) 19.00
Slow cooked blade of beef, dauphinois, heritage carrots, roasted onions, braising juices (GF, DFA) 22.00
Fish pie salmon and haddock poached in white wine with prawns, creamy fish veloute with buttery mash served with seasonal green 16.00
10oz, 30 day aged sirloin, onion rings, proper chips and peppercorn sauce (GF) 25.00
Roasted cod loin, cassoulet of beans, root vegetables and mussels (GF, DFA) 24.00
Gnocchi, kale, roasted squash, pine nuts and parmesan (V, VGA) 16.00

Sides

- Sprouts, smoked bacon and chestnuts (GF, DFA, N) 4.00
Seasonal winter vegetables (GF, DFA) 4.00
Sage buttered baby potatoes (GF, DFA) 4.00
Proper chips 4.00 Truffle and parmesan fries (GF) 4.00

Desserts

- Mammy's Christmas pudding, brandy and vanilla anglaise (V, N) 7.95
Rum pannacotta, dark chocolate, soaked prunes, coca nib tuille (GF) 7.00
Orange mousse, crystalised ginger, pistachios and cranberries (GF, N) 7.95
Sticky toffee pudding with toffee sauce and clotted cream (V) 7.50
British and Irish cheese selection, fruit loaf, chutney and crackers (GFA) 9.50

(Vegan options available upon request)

Please ask about children's menu.

Ask a member of staff to reserve frozen ready meals from our Pantry for you to takeaway with you.

PLEASE NOTE THAT A SERVICE CHARGE ISN'T INCLUDED & GRATUITY CANNOT BE ADDED TO CARD PAYMENTS.
MENU MAYBE SUBJECT TO CHANGE.

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Drinks

Gins 25ml

Dingle (Irish)	6.00
Silver Spear (Irish)	6.00
Glendalough (Irish)	6.00
Jawbox (N. Ireland)	6.00
Batch Signature	6.00
Cuckoo Signature	6.00
Cuckoo Spiced	6.00
Cuckoo Sunshine	6.00
Black Powder Gin:-	
- Blood Orange	6.50
- Lancashire Rhubarb	6.50

Fever-Tree

Indian tonic	2.70
Light tonic	2.70
Lemon tonic	2.70

Bottled Beer & Cider

Peroni Nastro	4.50
Magners	4.50
Becks Blue non alcoholic	4.00
Pheasant Plucker bitter	4.95

Cold

Apple juice	3.10
Orange juice	3.10
Coke / Diet Coke	2.80
Ginger beer	3.95
Still or sparkling water small	1.95
Still or sparkling water large	3.20

Hot

Cappuccino 2.95	Large	3.40
Latte		2.95
Flat White		3.10
Espresso		2.20
Macchiato		2.45
White Americano		2.95
Americano		2.75
Hot Chocolate		3.50
Mocha		3.50
Liqueur coffee		6.50
Flavoured syrup		
Amaretto or Caramel		0.65
Speciality Teas:		
Earl Grey, Camomile,		
Peppermint, Green Tea,		
Lemongrass & Ginger		3.00
Irish Tea		2.75
Decaffeinated Tea		3.00

Wine by the glass

Sparkling / Champagne (By the glass)

		125ml
Champagne	Pierre Mignon Grande Reserve Premier Cru	12.00
Kir Royale	Creme de cassis and Champagne	11.00
Bellini	Passion fruit liqueur and Champagne	11.00
Sparkling Rosé	Charles Pelletier Grande Reserve, France	9.00
Prosecco	La Vita Sociale DOC Treviso, Italy	8.00

White

		125ml	175ml	250ml
		Small	Regular	Large
Pinot Grigio	Orsino 2019, Veneto, Italy	4.50	6.50	9.00
Sauvignon Blanc	Mayfly Marlborough 2018, New Zealand	5.50	7.95	11.00
Macon	Chardonnay Domaine Drouin 2015, Burgundy	7.00	9.00	11.70

Rosé

	Sugarbird, White Zinfandel, California	5.00	7.00	9.50
	Uvam Blush, Vento, Italy	5.50	7.50	9.50

Red

Malbec	El Cuyo 2018, Mendoza, Argentina	6.00	8.00	9.75
Pinot Noir	Calusari, 2018, Banat, Romania	6.50	8.50	9.75

Wine by the bottle

Sparkling / Champagne

	BOTTLE
Champagne - Pierre Mignon Grande Reserve Premier Cru, France (V)	55.00
Rosé - Charles Pelletier 'Cuvee Rosé' Grande Reserve, France	35.00
Prosecco - La Vita Sociale DOC Treviso, Italy	30.00

White

Pinot Grigio - Orsino 2019, Veneto, Italy	22.00
Viognier - Mont Rocher VV Viognier 2020, Languedoc Roussillon, France	24.50
Chenin Blanc - The Liberator 2019, Stellenbosch, South Africa	27.00
Sauvignon Blanc Mayfly - Marlborough 2020, New Zealand (v)	29.00
Chardonnay - Domaine Drouin Macon Bussieres 2019, Burgundy, France	36.00

Rosé

Sugarbird, White Zinfandel, California	25.00
Uvam Blush, Vento, Italy	27.00

Red

Villarrica Merlot 2018, Curico Valley, Chile (V)	21.00
El Cuyo Malbec 2018, Argentina (V)	26.00
Pinot Noir Calusari 2019, Banat, Romania (V)	27.00
Mas Donis Negre 2017, DO Montsant, Spain	29.50
Daimon Rioja Crianza, Spain	31.00

Digestifs

75ml glass of Deen de Bortoli Botrytis Semillion dessert wine, Australia	7.00
50ml glass of Delaforce <u>L</u> BV, DOC Douro Port, Portugal	5.50
50ml glass of Delaforce <u>10 year old</u> Douro Port, Portugal	8.50
35ml glass of R. Delisle Cognac, VS	6.50

Note: As a rule of thumb a 250ml glass of wine would put you over the limit to drive.

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