



Starters

Choose two from the following selection

Warm Salad with Marinated Chicken Slivers, Sweet Chilli Marmalade

Smoked Bacon & Mushroom in a Chardonnay Infused Veloute, Served in a Puff Pastry Case

Duet of Melon with a Ginger Scented Red Berry Coulis

Thai Fishcakes with Baby Leaf Lettuce & Mango Salsa

Warm Goats Cheese Tartlette with Red Onion Marmalade, Sun-Blush Tomatoes & Basil

Terrine of Chicken Liver paté, Crisp salad, served with Caordon of Oxford Sauce

Creamed Chicken & Mushroom in a Chardonnay Infused Veloute, Served in a Puff Pastry Case



Soups

Choose one from the following selection

Cream of Seasonal Vegetable Soup with Chive Cream

Leek & Potato Soup with Crispy Bacon

Cream of Wild Mushroom Soup

Country Style Cream of Chicken Soup with Garlic Croutons

Creamy Seafood Chowder

Carrot & Corriander Soup with Julienne of Orange

Sorbets

Choose one from the following selection.....€2.50 p.p.

Champagne

Passion Fruit

Red Berry

Mango



Main Courses

Choose two from the following selection

Roast Sirloin of Beef with a Red wine & Rosemary Jus

Traditional Roast Turkey & Ham with a Garden Herb Stuffing & Rustic Jus

*Supreme of Chicken with a Cream Cheese, Sun-Blush Tomato & Spinach
Stuffing, Served with a Light Dijon Sauce*

Baked Salmon Fillet with a Chardonnay, Prawn & Parmesan Cream

Baked Fillet of Seabass with Lemon Infused Beurre Blanc

Herb Crusted Leg of Lamb with a Rosemary Jus

Baked Supreme of Cod with a Smoked Paprika & Chive Sauce

Please enquire for Vegetarian Alternatives



Desserts

Choose two from the following selection

Breffni Arms Medley of Desserts

Warm Apple & Cinnamon Tart with Whipped Cream

Warm Chocolate Fudge Cake with Fresh Cream

Passion Fruit Cheesecake with Jus of Mango & Chocolate

Profiteroles with Rich Chocolate & Granet Mernier Sauce

Warm Apple, Pear & Pecan Nut Crumble with a Vanilla Custard

Meringue Nest with Seasonal Berries, Vanilla Cream & Berry Jus