



DISCOVER THE

FANTAILS

**CHRISTMAS
PARTY**

EXPERIENCE



LIMITED
AVAILABILITY

FANTAILS

CHRISTMAS PARTY

M E N U

STARTERS

Breaded Appleby Creamy Brie

Wedge of warm melting creamy brie coated in breadcrumbs presented with a redcurrant & port preserve (V)

Local Butcher's Haggis & Black Pudding

Presented with a whisky & whole grain mustard cream sauce

Chicken Liver Parfait

With cranberry & toasted almond slaw & toasted crostini

Great Orton Button Mushrooms

Coated in a white wine & garlic cream (V) (VG)

Smoked Salmon Salad

Slithers of hot-smoked salmon with marinated Atlantic prawns accompanied with a pesto crème fraîche

Chef's Homemade Winter Soup

Spicy red lentil & sweet potato soup finished with a crème fraîche drizzle

FANTAILS

CHRISTMAS PARTY MENU

MAIN COURSES

Roast Christmas Turkey

British farm assured turkey presented with chipolatas wrapped in bacon, sage & onion stuffing finished with natural gravy

Whole Braised Shoulder of Lamb

Rick Stein's famous Italian recipe for hearty slow roasted Peroni braised tender shoulder of lamb complimented with a port & cranberry glaze

10oz Featherblade of Beef

Glazed with a red wine, mushroom & chopped tomato natural jus

Whole Crown of Pheasant

Wrapped in streaky bacon & roasted with thyme complimented with a red wine jus

Escalope of Halibut

Oven baked, presented with a lobster bisque

Chicken Supreme

Stuffed with chorizo sausagemeat accompanied by a fresh chilli, tequila & chopped tomato cream sauce

Festive Nut Roast

Mildly spiced roast of parsnip, carrot, potato, onion, mushroom, spinach, mixed nuts, garlic & ginger topped with creamy goat's cheese with a redcurrant jus

Vegetable Curry

Chickpea, mixed pepper, spinach & tomato based curry presented on wild rice (V) (VG)

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CHRISTMAS PARTY MENU

DESSERTS

Traditional Christmas Pudding

Served with a brandy & cinnamon sauce accompanied by black cherry compote

Mulled Berry Pavlova

Berries marinated in homemade mulled wine presented on crushed meringue with fresh cream finished with a shortbread crumb

Bailey's Pannacotta

Creamy Baileys pannacotta topped with Belgium chocolate coated profiterole & honeycomb shards

Belgium Chocolate Torte

Flourless chocolate torte with white chocolate sauce accompanied by chocolate orange ice cream

Cheese & Biscuit Platter

Farmhouse cheddar, Eden smokie brie & English stilton served with a variety of biscuits, Cumberland chutney & celery

Liqueur Coffee

Made with the liqueur of your choice





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EXPERIENCE

£32.50 per person

A deposit of £10.00 per person is required a
confirmation of your booking

BOOK NOW



Send a message



(01228) 560 239