

Fantails Restaurant Set Menu

Starters

Chicken Liver Pate

Complimented with winter slaw & homemade crostini.

Classic Prawn Cocktail

Topped with marie rose sauce presented with a dressed salad

Haggis & Black Pudding

Coated with a whisky & wholegrain mustard sauce.

Homemade Soup of the Day

Sourced using fresh, local ingredients.

Twice Baked Gruyere & Sesame Seed Souffle

served with a chive cream finished with damson & apple chutney with crispy thins.

Ramekin of Button Mushrooms

Slowly cooked in red wine with fresh herbs, bell peppers & onions accompanied by toasted brioche. **VG**

Main Course

Braised Shoulder of Lamb

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

Pan Fried Goosnargh Duck

With a classic red wine jus.

Chicken Supreme

Stuffed with local butcher's haggis coated with a wild mushroom & Drambuie cream sauce.

Fillet of Sea Bass

Presented with a rustic white wine, red pepper & tomato sauce.

9oz Lakeland Beef Sirloin Steak

Glazed with a classic Dianne sauce

Beef Sporan:

Fillet Steak with a Slice of Haggis Enclosed in Puff Pastry with a Whisky & Whole Grain Mustard Sauce.

Vegetarian Options Available

Desserts

Fantails Sticky Toffee Pudding

Coated with butterscotch sauce

Homemade Mulled Berry Pavlova

Finished with pomegranate seeds & a shortbread crumb.

Salted Caramel Profiteroles

Served with vanilla ice cream.

Baileys Cheesecake

accompanied by vanilla ice cream

Selection of Cheese & Biscuits

Presented with celery & homemade chutney

Or Try A Liqueur Coffee

3 Courses £30:00 Per Head