



THE

FANTAILS

NEW YEARS
EVE

EXPERIENCE



STARTERS

Chicken Liver Pate

Presented with toasted crostini with cranberry & toasted almond slaw

Twice Baked Gruyere Cheese Souffle (V)

Served in a chive cream accompanied by crostini with a walnut & apricot salad

Seared Kirkcudbright King Scallops

Presented on a compote of chorizo, red onion & sun blushed tomatoes

Portobello Mushroom (V)

Stuffed with 3 cheese, garlic & herb butter topped with a pistachio & brioche crust

Smoked Chicken & Fig Salad

Complimented with a redcurrant & Cointreau dressing

MAIN COURSES

Succulent Chicken Supreme

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

Oven Roasted Halibut

Complimented with white wine, lemon zest cream sauce

Vegetable Nut Roast (V)

Mildly spiced roast of parsnips, carrot, potato, onion, mushrooms, spinach & mixed nuts infused with garlic and ginger topped with creamy goat's cheese complimented with a redcurrant jus

Pan Fried Loin of Venison

Presented with a port & redcurrant jus

Medallions of Beef Fillet

Cooked to your liking, glazed with a wild mushroom, flamed brandy & Dijon mustard cream sauce

DESSERTS

Fantails Sticky Toffee Pudding

Coated with creamy butterscotch sauce accompanied by crème vanilla ice cream

Berry & Glayva Pavlova

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

Baileys Pannacotta

Topped with Belgium chocolate coated profiterole filled with Chantilly cream

Salted Caramel Chocolate Tart

Presented with caramel sauce & honeycomb ice cream

Fantails Cheese Board

Smoked cheddar, creamy Eden smokie brie & English stilton presented with celery, Cumberland chutney & a variety of biscuits



New Years Eve Dinner

£50 per head

Name:

Starter

Main

Dessert

Person 1:

Person 2:

Person 3:

Person 4:

Person 5:

Person 6:

Full payment is required as confirmation of your booking, followed by pre-order by 18th December. Please complete the form and drop it off or take a picture and email to info@fantails.co.uk. Call 01228 560239 if you have any queries.