

Christmas Party Menu 2018

Starters

Atlantic Prawn & Smoked Salmon Salad

Presented on a nest of leaves topped with marie rose sauce accompanied by brown bread fingers

Orton Grange Button Mushrooms

Coated in a white wine & garlic cream topped with parmesan croutons

Duo of Local Butchers Haggis & Black Pudding

Glazed with a sweet sherry, apple & leek sauce

Oven roasted red pepper

Stuffed with brie & chives, topped with breadcrumbs presented on a drizzle of balsamic reduction on a nest of leaves with red berry sauce.

Chefs Homemade Chunky Rustic Vegetable Soup

Sourced using fresh local ingredients

Smoked Venison Loin

Presented on a bed of leaves finished with a red wine & cinnamon syrup

Main Courses

Roast Christmas Turkey

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

Roast Rack of Lakeland Lamb

Glazed with a port & redcurrant sauce.

Fantails Beef Sporan

Fillet steak with a slice of haggis wrapped in pastry napped with a whisky & wholegrain mustard sauce.

Pan Fried Goosnargh Duck

Marinated in smokey Barbeque flavours presented with a red wine jus.

Cornfed chicken Supreme

Presented with a wild mushroom, flamed brandy, Dijon mustard cream sauce

Traditional Christmas Pudding

Napped with a creamy cognac sauce.

Rich Baileys Cheesecake

Finished with a Belgium chocolate sauce

Salted Caramel Profiteroles

Presented with butterscotch ice cream & chocolate brownie

Duo of Fish

Consisting of escalope of Scottish salmon & fillet of seabass glazed with a classic white wine beurre blanc

Festive Nut Roast

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

Chestnut Mushroom Risotto

Consisting of chestnut mushrooms, leeks, spinach, peas bound with arborio rice finished with cream dusted with vegetarian parmesan

Desserts

Fantails Sticky Toffee Pudding

Coated with creamy butterscotch sauce

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.

£30:00 Per Person A deposit of £10:00 per person is required as confirmation of your booking