

Fantails Restaurant Set Menu

Starters

Creamy Goats Cheese

Encased in breadcrumbs presented with salad leaves & sweet chilli jam

Homemade soup of the day

Sourced using fresh, local ingredients.

Ham Hock and Apricot Terrine

Presented with salad leaves and piccalilli.

English Button Mushrooms

with a garlic & white wine cream topped with fresh parmesan.

Prawn & smoked salmon

presented in a nest of leaves topped with marie rose sauce.

Local haggis & black pudding coated with a sweet sherry, apple & leek sauce

Main Course

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.

Chicken Supreme

Stuffed with Chorizo sausage coated with a shallot, chilli, tomato & tequila cream sauce.

Fillet of Sea Bass

Presented with a homemade white wine cream sauce.

90z Lakeland Beef Sirloin Steak (Cooked Medium).

Beef Sporan:

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

Pan Fried Goosnargh Duck

Marinated with oak smoke barbeque flavours, pan fried, finished with a red wine jus.

Vegetarian options available

Desserts

Fantails Sticky Toffee Pudding

Coated with butterscotch sauce

Caramel Apple Tart

presented with vanilla ice cream.

Trio of Desserts

Salted caramel profiteroles, chocolate brownie & butterscotch ice cream

Cheesecake of the Day

accompanied by vanilla ice cream

Selection of Cheese & biscuits

Presented with celery & homemade chutney

Or Try A Liqueur Coffee

A pre order is requires one week before