

Fantails Restaurant Set Party Menu

Starters

Oven Roasted Red Pepper

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

Crostini

Buffalo mozzarella marinated in red pesto & slithers of beef dusted with Cajun spices, presented with a red onion & tomato salsa salad.

Rich Chicken Liver pate

accompanied by a redcurrant & port syrup and toast.

English Button Mushrooms

with a garlic, blue cheese & white wine cream presented with toasted French bread to mop up the sauce.

Prawn & smoked salmon

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

Local butcher's haggis & black pudding

coated with a whisky & whole grain mustard sauce

Main Course

Roast Rack of fellside Lamb

Carved on a sauce of black pudding finished with a port and redcurrant sauce.

Chicken Supreme

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

Fillet of Sea Bass

Presented with a homemade piccalilli chutney.

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

Cheesecake of the day

accompanied by vanilla ice cream

Fantails Sticky Toffee Pudding

Glazed with Butterscotch Sauce.

Cream filled profiteroles

With Belgium chocolate sauce

Or Try A Liqueur Coffee

Selection of Cheese & biscuits

Presented with celery & homemade chutney

Lemon Meringue Pie

presented with raspberry coulis.

£30:00 Per Person