

# Fantails Sunday Supper Menu

## Starters

### Roasted Red Pepper

Stuffed with creamy goats' cheese & red onion marmalade topped with breadcrumbs presented on a beetroot & blueberry salad glazed with elderflower dressing

### Prawn & Smoked Salmon Salad

Presented on a nest of leaves topped with marie rose sauce.

### Chefs Homemade Soup of the Day

Sourced using fresh local ingredients

### Boozy Chicken Liver Pate

Complimented with Cumberland sauce, salad garnish & homemade crostini.

### Orton Grange Button Mushrooms

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

### Duo of Haggis & Black Pudding

Glazed with a wild mushroom & Drambuie cream sauce.

## Main Courses

### Duo of Meat

Confit of Duck & roasted belly pork presented with a red wine jus.

### Fantails 'NEW' Hanging Skewer

Ask a member of staff for meat options  
Presented with chips, Greek salad & homemade tzatziki.

### 10oz. Cumbrian Beef Sirloin Steak

Cooked to your liking, accompanied by creamy peppercorn sauce.

### Mediterranean Sea Bass Fillets

Presented with samphire grass & lemon parsley butter.

### Succulent Chicken Supreme

Stuffed with chorizo sausage coated with an onion, chilli, concasse tomato & tequila cream sauce

### Whole Roast 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.

### Local Butchers Steak Pie

Tender pieces of Cumbrian beef, encased in short crust pastry accompanied by homemade gravy.

### Fantails Beef Sporan

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

### Vegetarian Options Available

## Desserts

### Homemade Cheesecake

Please ask for today's choice.

### Salted Caramel Profiteroles

Presented with butterscotch ice cream & chocolate brownie

### Fantails Sticky Toffee Pudding

Coated with creamy butterscotch sauce

### Caramel Apple Tart

Presented with crème vanilla ice cream.

### 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.

**3 Courses for £25:95 Per Head**