

# Sunday Supper Menu

## Starters

### Classic Prawn & Smoked Salmon

Presented with a nest of leaves topped with Marie rose sauce with brown bread fingers.

### Boozy Chicken Liver Pate

Complimented with salad garnish, redcurrant sauce & toasted bloomer bread.

### Crostini

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

### Orton Grange Button Mushrooms

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

### Duo of Haggis & Black Pudding

Complimented with a whisky & whole grain mustard sauce.

### 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.

## Main Course

### 10oz. Cumbrian Beef Sirloin Steak

Cooked to your liking, accompanied by creamy peppercorn sauce.

### Succulent Roasted Chicken Supreme

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

### Roast Rack of Fell Side Lamb

Presented on a slice of butcher's black pudding with a red currant & port sauce

### Pan Fried Goosnargh Duck Breast

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

### Red Onion Beef Burger

Topped with mozzarella with lettuce, tomato & sweet chilli mayonnaise presented in a bretzel bun with double dipped chips.

**All main courses are presented with a choice of potatoes and seasonal vegetables**

### Seared Greek Sea Bass Fillets

Complimented with a homemade piccalilli chutney.

### Piri Piri Chicken

Presented on a bed of wild rice

### Famous Beef Sporan

Prime Lakeland beef fillet steak with a slice of haggis encased in puff pastry napped with a whisky & whole grain mustard sauce.

### Homemade Steak Pie

Tender pieces of Cumbrian beef slowly cooked in legendry ale thickened jus encased in short crust pastry accompanied by homemade gravy

### Vegetarian Options Available

## Desserts

### Fantails Famous Sticky Toffee Pudding

Coated with Creamy Butterscotch Sauce

### Homemade Lemon Meringue Pie

Accompanied by raspberry coulis.

### Homemade Cheesecake

Please ask a staff member for today's choice.

### Liqueur coffee

Made with the liqueur of your choice

### Profiteroles

Drizzled with Belgium chocolate sauce presented with fresh raspberries & butterscotch ice cream

### Fantails Cheese Platter

Smoked cheddar, Creamy Smokie Brie, & Stilton Served with Celery, Chutney & a Variety of Biscuits Complimented with a Glass of LBV port

**Three Courses for £25:95 per Person**