

# Fantails Restaurant

## Valentine's Day Menu 2018

### Starters

#### **Breaded Appleby Creamy Brie**

Wedge of warm melting creamy brie coated in breadcrumbs presented with a redcurrant & port preserve.

#### **Seared Kirkcudbright King Scallops**

Complimented with Local butcher's black pudding finished with garlic butter.

#### **Buffalo Mozzarella**

Complimented with red pesto dressing, fresh chillies, sliced plum tomato, red onion & crispy chorizo salad.

#### **King Prawns Wrapped in Streaky Bacon**

Presented with a soy & chilli dressing.

#### **Sliced Local Smoked Venison**

Presented with parma ham & roasted fig complimented with haggis & smoked cheese bon bon with red currant & port jelly.

#### **Creamy Garlic Mushrooms**

Dusted with fresh parmesan cheese.

### Intermezzo

#### **Passion fruit sorbet**

Accompanied by a glass of prosecco

### Main Course

#### **10oz Local Butchers Cumbrian beef sirloin steak**

Cooked to your liking, accompanied with crispy chorizo, roasted sun blushed tomatoes, stilton & chive sauce.

#### **Pan Fried Goosnargh Duck Breast**

Presented with a crème du cassis jus.

#### **Duo of Fish**

Consisting of escalope of salmon & nugget of monkfish glazed with a white wine beurre blanc with a timbale of wilted spinach.

#### **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 with a red currant & port sauce with mint jelly.

#### **Mediterranean Vegetable Risotto**

Combining Arborio rice with sun blush tomatoes, peppers, spinach, courgettes, white wine & creamy tomato risotto dusted with fresh parmesan. V

### Desserts

#### **Fantails Sticky Toffee Pudding**

Coated with Creamy Butterscotch Sauce accompanied by crème vanilla ice cream.

#### **Assiette of Desserts**

Consisting of baked white chocolate tart, Chocolate & coconut tart & Belgium chocolate torte.

#### **Homemade Apple Pie**

Complimented with creamy custard

#### **Fantails Cheese Platter**

Farmhouse cheddar, Creamy Eden Smokie Brie, & English Stilton Served with Celery, Cumberland Chutney & a Variety of Biscuits with a nip of LBV port

#### **Raspberry & White Chocolate Cheesecake**

Complimented with panna cotta ice cream

**£35:00 Per Person**

