

WEDDING MENU

CHOICE OF 3 OR 4 COURSES

Speciality Bread Rolls.

Scottish Smoked Salmon served on a bed of Mixed Leaves with Capers & Lemon.

Deep Fried Camembert in Golden Breadcrumbs served with a Redcurrant Jelly. (V)

Traditional Prawn Cocktail served with our own Marie Rose Sauce,
dusted with Paprika and served on a bed of crisp Lettuce.

Fanned Seasonal Melon with Mixed Summer Berries (V)

Haggis in Crispy Batter served with a Sweet Onion & Whisky Sauce.

Chef's Own Chicken Liver & Cognac Pâté with Oatcakes & Red Onion Marmalade.



Homemade Soup of the Day or Lemon Sorbet. (V)



Poached Boneless Fillet of Scottish Salmon served with a light Dill & Lemon Hollandaise Sauce.

Roast Rib of Beef served with Yorkshire Pudding & Traditional Roast Gravy.

Slow Roast Chicken Breast stuffed with Haggis wrapped in Parma Ham
served with a Wholegrain Mustard & Whisky Cream Sauce.

Stuffed Herb Crepes filled with Brie, Spinach, toasted Pine Nuts, Wild Mushrooms & Sweet
Cherry Tomatoes, served with Chef's own Mixed Salad & Garlic Bread (V)



Luxurious Chocolate Fudge Cheesecake
served with a Rosette of Vanilla Cream & Raspberry Coulis

Fruits of the Forest Pavlova

Poached Vanilla Pear with homemade Espresso Ice Cream & Tuile Biscuit

Luxurious Warm Chocolate Fudgecake with Whipped Vanilla Cream

Cranachan - toasted Oatmeal and Whipped Cream
settled on fresh Scottish Raspberries, laced with Whisky & Honey.

Upper Largo Hotel Speciality Cheese Platter accompanied with Snipped Grapes & Biscuits



Tea or Filter Coffee served with Homemade Fudge & Chocolate Mints