



THE UPPER LARGO
HOTEL • BAR • RESTAURANT

CHRISTMAS FESTIVE MENU

3 Courses from £14.95

THIS MENU IS AVAILABLE FROM 12 NOON - 9 PM, 1st - 30th DEC. (EXCLUDING 25TH)

**EXCLUSIVE USE OF OUR LAW ROOM & CARAVEL BAR, 15 PEOPLE OR MORE, THIS MENU IS
£16.95 PER PERSON**

ROAST WINTER VEGETABLE, LENTIL & CHEDDAR SOUP (V)

Roasted winter vegetables & lentils brought together to make a festive warming soup.
Served with herb croutons & mature cheddar cheese

CRISPY GARLIC & ROSEMARY CRUMBED BRIE WEDGES (V)

with Cranberry sauce & house salad

CHICKEN LIVER, SMOKED PANCETTA, & CAMELISED RED ONION PÂTÉ

accompanied with homemade redcurrant jelly, orange fillets and rough oatcakes

FESTIVE PRAWN COCKTAIL

Succulent North Atlantic Prawns coated with our own Marie Rose sauce, dressed mixed leaf & rocket salad

HAGGIS ROUNDEL IN CRISPY BATTER

with a cracked black pepper sauce



TRADITIONAL ROAST TURKEY WITH ALL THE FESTIVE TRIMMINGS

Carved roast Turkey breast with kilned chipolatas, homemade sage & onion stuffing and cranberry sauce
with seasonal vegetables & roast potatoes

GRILLED FILLET OF SCOTTISH SALMON (ADD £1.50)

Rolled in pinhead oatmeal with a leek & arran mustard cream sauce

BRAISED VENISON SAUSAGE CASSEROLE

Venison Sausages braised in red wine & garden rosemary gravy with seasonal vegetables, served on a bed of smoked bacon & cheddar mustard mash

TRADITIONAL HADDOCK & CHIPS

Local haddock fillet, either in breadcrumbs or in our own recipe crispy batter and served with garden or mushy peas, lemon wedge, chipped potatoes & homemade tartare sauce

CHEFS OWN 'MAC & CHEESE' (V)

Macaroni with a creamy cheddar cheese sauce served with seasonal salad & chunky chipped potatoes

TURKEY TIKKA MASALA

A mix of authentic herbs and spices and seasonal turkey breast to create a delicious Christmas curry. Served with Fragrant Rice, Nan Bread & Mango Chutney

VEGETARIAN OPTION - Replace Turkey with Mixed Vegetables

HOMEMADE LASAGNE AL FORNO

Meat lasagne served with chips & house salad



LUXURIOUS CHOCOLATE FUDGE YULELOG

served warm, with chocolate sauce and a rosette of Chantilly cream

CHRISTMAS FRUIT & SHERRY TRIFLE

Traditional sherry trifle with mixed fruits, berries & fresh cream

MATURE CHEDDAR CHEESE & STILTON CHEESE PLATE

with homemade spiced apple & sultana chutney and rough oatcakes

TRADITIONAL CHRISTMAS PUDDING

served with Brandy sauce

TEA OR FILTER COFFEE

with Christmas Chocolate Mints (**£2.50 supp**)

MENUS SUBJECT TO CHANGE

FOR ALLERGAN & INTOLERANCE INFORMATION, PLEASE SPEAK WITH YOUR SERVER