



MOTHERS DAY

at the

Upper Largo Hotel & Restaurant



3 COURSES - £ 19.95

Freshly Made Soup of the Day

Homemade Creamed Leek & Potato (V) or Lentil & Vegetable Soup (GF/V) with a Speciality Bread Roll

Haggis in Batter with a Cracked Black Peppercorn Cream Sauce

Succulent North Atlantic Prawn Cocktail on a bed of shredded Lettuce & Rocket Salad & Marie Rose Sauce

Italian Crumbed Deep Fried Mozzarella (V) with Basil & Lemon Mayonnaise & House Salad

Homemade Chicken Liver & Orange Pâté with Redcurrant Jelly & Rough Oatcakes



Apricot, Pine-Nut & Stornoway Black Pudding Stuffed Roast Leg of Pork

with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Caramelised Onion, Cider & Apple Cream Sauce

Slow Cooked Pheasant & Smoked Ham Casserole

served with Mixed Herb Dumplings, Roast Potatoes & Seasonal Vegetables

Grilled Boneless Fillet of Scottish Salmon

coated with Mature Cheddar & Chive Cream Sauce, served on Crushed Baby Potatoes with Seasonal Vegetables

Roast Silverside of Beef

with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Traditional Gravy

Roasted Mediterranean Vegetable Lasagne (V)

with a Rocket, Walnut & Orange Salad and Toasted Herb & Garlic Ciabatta

Upper Largo Hotel Honey Roast Ham/Roast Beef or Mature Cheddar Cheese(V) Salad

served with Boiled OR Chipped Potatoes



Homemade Crème Caramel with Strawberry Coulis, fresh local Strawberries & Cream

Warmed Luxurious Chocolate Fudgecake drizzled with Chocolate Sauce served with Vanilla Ice Cream

Spiced Apple, Sultana & Almond Tartlet served with a jug of Warm Vanilla Custard

Mixed Fruit & Sherry Trifle topped with a Chocolate Wafer Biscuit

Assorted Cheeses with Homemade Rhubarb & Ginger Chutney & Fife Oatcakes



Tea or Filter Coffee & Homemade Fudge (£2.50 supp)