

Upper Largo Hotel & Restaurant

PRICE CRUNCH MENU

3 COURSES - £ 12.50

SERVED NOON-9pm MON-THURS : FRI & SAT NOON-6pm

Fresh Homemade Soups of the Day

Choice of 2 homemade Soups with a Speciality Bread Roll

Deep Fried Brie in Golden Breadcrumbs with Redcurrant Jelly (V)

Fanned Seasonal Melon with Mango & Strawberry Coulis and fresh Orange Fillets (V)

Haggis in Batter with Caramelised Onion Cream Sauce

Mixed Vegetable Spring Rolls (V) with Salad Garnish & Sweet Chilli Sauce

Homemade Chicken Liver Pâté with Redcurrant Jelly & Rough Oatcakes



Sweet Chilli Marinated Chicken Kebab with Fragrant Rice & Chef's Salad

Fresh Local Haddock, Breaded or Battered, with Chipped Potatoes and Garden Peas

Macaroni Cheese with Chipped Potatoes & Chef's Salad (V)

Grilled Boneless Fillet of Scottish Salmon (£1.95 supp)

with a Lemon & Honey Glaze finished with a Cherry Tomato & Coriander Salsa

Aberdeen Angus Beef Burger on Seeded Bun with or without Cheese

Homemade Venison Sausages on creamy Wholegrain Mustard mashed Potato with a caramelised Onion Gravy

Pan Fried Lamb's Liver with Grilled Bacon, Tomato & Onion Gravy

Roast Mediterranean Vegetable & Cheddar Quiche (V)

with Chipped Potatoes & Chef's Salad

7 oz Rump Steak (£2.95 supp) with **Cracked Black Pepper Sauce** or **Garlic & Herb Butter**

Chipped Potatoes, Seasonal Vegetables or Chef's Salad

Upper Largo Hotel Cold Meat or Cheese Salad (V) with Boiled or Chipped Potatoes

Chef's Dish of the Day (please ask for details)



Fresh Local Strawberry Eton Mess

Lemon Tart with Mango Coulis & Chantilly Cream

Warm Luxurious Chocolate Fudgecake with Whipped Vanilla Cream

Vanilla Ice Cream with Strawberry Sauce

Mature Cheddar Cheese & Biscuits

ADD A SCOOP OF ICE CREAM TO ANY DESSERT + 50P