



'CHRISTMAS PARTY NIGHT MENU'

2011

at the

UPPER LARGO HOTEL & RESTAURANT

£25.95 per person

FESTIVE HOMEMADE CREAM OF PARSNIP & SWEET POTATO SOUP (V)

A hearty bowl of parsnip & sweet potato soup finished with grated mature cheddar cheese and golden croutons.

CHICKEN LIVER, COGNAC & CRANBERRY PATÉ

Chef's own smooth chicken liver, cognac Paté laced with cranberries accompanied with bramble jelly, orange fillets and rough oatcakes.

BUTCHERS OWN HAGGIS IN CRISPY BEER BATTER

with Whisky and caramelised onion cream sauce

DUET OF VEGETABLE SAMOSAS & CAMEMBERT IN GOLDEN BREADCRUMBS (V)

served with Chef's salad & homemade red onion & chilli jam.

FANNED WINTER SEASON MELON (V)

garnished with mixed Winter berries & raspberry coulis.



TRADITIONAL ROAST TURKEY WITH ALL THE FESTIVE TRIMMINGS

Carved Roast Turkey breast with kilned chipolatas, chestnut & sage stuffing and cranberry sauce. Served with winter vegetables & roast potatoes.

ROAST SILVERSIDE OF ABERDEEN ANGUS BEEF

Roast Silverside of Aberdeen Angus Beef slowly cooked until soft and tender accompanied with a red wine & rosemary gravy, winter vegetables & roast potatoes.

FESTIVE WINTER TARTLET (V)

Anster cheddar, chestnuts, asparagus & spinach bound together in a homemade carrot & poppy seed pastry tartlet finished with roast red pepper coulis. Served with seasonal salad and toasted garlic bread.

SALMON & KING PRAWN KEBAB

Skewered Shetland Salmon & king prawns finished with coriander & garlic butter- accompanied with Saffron rice & Chef's salad.

BREADED or BATTERED HADDOCK

Local haddock fillet, either in golden breadcrumbs or battered in our own recipe beer batter and served with seasonal salad, lemon wedge, chipped potatoes & homemade tartare sauce.

UPPER LARGO HOTEL COLD MEAT OR CHEDDAR CHEESE (V) SALAD

Your choice of Honey Glazed Ham, Roast Turkey, Roast Beef or cheddar cheese served with seasonal salad, homemade dressing and chipped potatoes.



LEMON TART

served with homemade dark chocolate & hazelnut parfait.

WINTER BERRY PAVLOVA

Meringue nest filled with a compote of winter berries and vanilla infused cream.

YULETIDE CHRISTMAS PUDDING

Traditional Christmas pudding served with Brandy sauce.

LUXURIOUS CHOCOLATE FUDGECAKE

with chocolate sauce and a rosette of sweet vanilla cream.

MATURE CHEDDAR & STILTON CHEESE PLATE

accompanied with homemade Apple Chutney and rough oatcakes.