



MENU SELECTOR

Uplawmoor has received numerous awards for the standard of cuisine, including an AA Red Rosette and Taste of Scotland recommendation. The kitchen team will prepare a meal to impress!

at the Uplawmoor Hotel we believe

it is your special occasion

*you should be able to select
your own menu, to suit your own tastes and your own budget*

You will, of course receive plenty of advice and support from the team.

A set menu is more than acceptable for functions and private dining. Set menus are extremely practical as it is time effective, ensures seamless service. Vegetarian guests will be catered for with their own menu.

To calculate the cost of your menu, take the price of each dish from each course and add together to find the total cost.

Making your special occasion memorable

Visit Scotland Gold Star award for exceptional Customer Care 2011

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Canapés

Fried Vegetable Crisps, with Cajun Spices <u>V</u>	0.50
Individual Breaded Haggis	1.00
Herb Crouton with Seabass Mousse	1.00
Breaded Mushroom filled with Cream Cheese & Chive <u>V</u>	1.00
Chicken & Mango Mousse on a Bread Crouton	1.50

Starters

Fan of Melon, Forrest Berry Compote, Fruit Coulis <u>V</u>	4.95
Timbale of Fresh Berries, Mango & Passion Fruit Coulis <u>V</u>	4.95
Chicken Liver Parfait, Cumberland Sauce, Highland Oatcakes	5.50
Filo Basket, Wild Mushrooms, Garlic Cream Sauce <u>V</u>	5.50
Plum Tomato & Basil Tarte Tatin, Salad Leaves, Pesto Dressing <u>V</u>	5.95
Ham Hock Terrine, Course Grain Mustard, Potato Salad	5.95
Tartare of Sea Trout, Sundried Tomato, Dill & Crème Fraiche Dressing	5.95
Rilette of Smoked Salmon & Creamed Salmon Mousse	5.95

Soups

Cream of Chicken & Spring Onion	4.25
Traditional Lentil & Bacon	4.25
Carrot, Ginger & Honey <u>V</u>	4.25
Country Tomato with Basil Oil <u>V</u>	4.25
Minted Pea & Pear <u>V</u>	4.25
Cream of Broccoli & Blue Cheese <u>V</u>	4.50
Wild Mushroom & Tarragon <u>V</u>	4.50

Intermediates

Consommé of Home Smoked Chicken	1.75
Vichyssoise (Cold Potato & Leek Soup) <u>V</u>	1.75
Champagne Sorbet <u>V</u>	1.75
Smoked Haddock Boudain, Walnut Dressing	4.95

Main Courses

Roast Sirloin of Renfrewshire Beef, Yorkshire Pudding, Tarragon Gravy	13.95
Medallions of Renfrewshire Beef, Pink & Green Peppercorn Cream	19.95
Fillet of Renfrewshire Beef, Haggis, Garlic Crouton, Whisky Jus	23.95
Roasted Leg of Lamb, Minted Pear, Rosemary Jus	13.95
Roasted Loin of Pork, Orange & Apricot Farce, Port Jus	12.95
Breast of Chicken, Sherry, Mushroom & Shallot Cream Sauce	12.95
Breast of Chicken, Caramelised Sweet Potatoes, Chilli Relish, Garlic Jus	12.95
Breast of Chicken filled with Ham & Mozzarella, Tomato & Basil Sauce	12.95
Fillet of Salmon, Braised Fennel, Parsley & Lemon Butter	12.95
Fillet of Salmon, Herb Crust, White Wine Cream	12.95
Baked Fillet of Cod, Creamed Onion & Wilted Spinach	13.95
Roast Aubergine , Savoury Rice, Gruyere Cheese, Red Pepper Coulis V	10.95
Red Onion & Goat's Cheese Tart, Potato Salad, Pesto Dressing V	10.95
Cous Cous and Vegetable Cutlet, Balsamic Dressing V	11.95

Desserts

Sticky Toffee Pudding, Butterscotch Sauce	4.95
Chocolate Profiteroles, Crème Patisserie	4.95
Pear & Toffee Crumble, Whipped Cream	4.95
Individual Berry Meringue, freshly whipped Cream	4.95
Dark Chocolate Mousse, Passion Fruit Syrup	5.95
Gin & Lime Cheesecake, Angostura Syrup	5.25
Peach marinated in Brandy Syrup, Shortbread Biscuit, Marscapone	5.50

Tea & Coffee

Freshly Ground Coffee from Single Origin Bean
Or Freshly Brewed Tea

Served with Chocolate Mints	1.95
Served with Chef's Tablet	2.25
Served with Chef's Tablet and Dark Chocolate Nougat	2.50
