

# XMAS MENU

@UPHALL GOLF CLUB  
2ND DECEMBER - 3RD JANUARY



## STARTERS

Roasted Tomato and Red Pepper Soup with Crème Fraiche and Herb Oil <b>V VG GF</b>	£ 6.25
Chicken Liver Pate with Toasted Brioche and Red Onion and Balsamic Chutney <b>GF</b>	£ 7.95
Prawn and Hot Smoked Salmon with Vodka Scented Marie Rose Sauce served with Herb Croutons <b>GF</b>	£ 8.50
Chicken and Ham Hock Terrine with a Sharp Beetroot Chutney and Winter Leaves <b>GF</b>	£ 8.45
Pressed Char Grilled Pork Belly served with a Smooth Cauliflower Purée and Smoked Bacon Crisp <b>GF</b>	
Starter	£ 8.25
Main Course	£ 16.95
Woodland Garlic Mushroom Bruschetta topped with Crispy Rockette and Parmesan Shavings	£ 7.50
Haggis Bon Bons served with a Brandy Peppercorn Cream and Turnip Purée	£ 7.95
Spiced Chicken Wings Coated in a Spicy Hot Sauce, Honey and finished with Toasted Sesame	£ 8.45
Collops of Galia Melon with Raspberry Sorbet and Cinnamon Poached Winter Fruits <b>V VG GF</b>	£ 7.50

## MAINS

Traditional Roast Lothian Turkey stuffed with Sausage and Chestnut, served with Roasted Potato and Root Vegetables Glazed with Honey and Thyme covered in a Rich Festive Jus and lashings of Cranberry Sauce <b>GF</b>	£ 17.95
Posh Steak Pie topped with a Flaky Puff Pastry Lid, Seasonal Vegetables and Potato	£ 17.95
Festive Mac and Cheese served with Fries, Winter Slaw and Garlic Ciabatta <b>GF</b>	£ 15.45
Add Pigs In Blankets	£ 3.95
Add Crispy Chicken	£ 4.95
Add Haggis Bon Bon	£ 3.95
Add Roasted Mushroom and Vegetable Crisps	£ 2.95
Battered Fillet of Haddock with Buttered Peas, Homemade Tartare Sauce and Fries	£ 17.45
Maple Glazed Bacon Chop with Colcannon Mash, Creamy Coarse Grain Mustard and Braised Red Cabbage <b>GF</b>	£ 17.45
Pan Fried Supreme of Chicken served with a Black Pudding Bon Bon, Seasonal Vegetables and Potato with a Homemade Whisky Jus	£ 17.95
* Grilled Sirloin of Beef Garni with Homemade Onion Rings, Roasted Tomato and Mushroom and Chips <b>GF</b>	£ 28.95
Add Pepper Sauce	£ 3.45
Add Diane Sauce	£ 3.45
Seabass Fillets with Colcannon Potato, Tenderstem Broccoli in Garlic Butter served with Minted Pea and Caramelised White Onion Sauce <b>GF</b>	£ 17.95
Butternut and Leek Risotto topped with Vegetable Crisps and Herb Oil <b>V VG</b>	£ 15.45
Turkey Burger filled with Brie, Chilli Jam and Pigs In Blankets, with Festive Slaw, Homemade Onion Rings and Fries	£ 17.45
Clubhouse Festive Wagyu Burger topped with Crispy Smoked Bacon, Monterey Jack Cheese, Festive Slaw, Fries and Homemade Onion Rings	£ 17.45

Chargrilled Wagyu Burger topped with Sharp Stilton, Crispy Onions and Garlic Mayo, served with Festive Slaw, Fries and Homemade Onion Rings	£ 17.45
Buttermilk Chicken Burger, Chilli Jam and Crispy Bacon topped with Haggis and a side of Peppercorn Sauce, Festive Coleslaw, Fries and Homemade Onion Rings	£ 17.45
Plant-Based Double Stack Burger with Chilli Jam, Plant Based Cheese with Three Tomato Salsa and Sweet Potato Fries	£ 17.45
Bacon and Monterey Jack Cheese Burger on a Toasted Brioche Bun topped with Sriracha Mayo, with Lettuce, Homemade Coleslaw and Rustic Fries	£ 16.95

## DESSERTS

Homemade Sticky Toffee Pudding with lashings of Toffee Sauce and Seasonal Berries <b>GF</b>	£ 7.95
Add Ice Cream	£ 1.95
Add Custard	£ 1.95
Traditional Xmas Pudding with Brandy and Orange Berries served with Creamy Custard	£ 7.95
Add Ice Cream	£ 1.95
Black Cherry Cheesecake served with Chantilly Cream and Fruits of the Forest	£ 7.95
White Chocolate Blondie with Vanilla Custard and Poached Winter Fruits	£ 7.95
Black Forest Ice Cream Sundae with lashings of Chocolate Sauce, topped with Flaked Chocolate <b>GF</b>	£ 7.95
Homemade Chocolate and Pecan Brownie with Salted Caramel Sauce and Chocolate Ice Cream	£ 7.95
Champagne Sorbet and Roasted Figs served with a Cinnamon and Lime Syrup <b>GF VG</b>	£ 7.95
Selection of Continental Cheese and Crackers served with Celery and Onion Chutney <b>GF</b>	£ 8.95

**Two Course Meal Deal - Mon to Wed**  
**£23.00 PER PERSON**  
(\* Meal Deal excludes Grilled Sirloin of Beef)



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## SNACKS

Selection of Freshly Baked Baguettes or Wraps served with Fries and Hand-Cut Coleslaw and your choice of Filling from below [GF available]	All £ 9.95
Southern Fried Chicken Fillets with Sticky BBQ Sauce and Monterey Jack Cheese	
Chargrill Chicken and Bacon Club topped with Creamy Mayo	
Prawns Marie Rose	
Egg Mayo with Peppery Rocket	
Loaded Fries with Haggis and Cheese with Peppercorn Sauce	£ 6.50

## SUNDAY LUNCH (SUNDAY ONLY)

£ 15.95

Chefs Selection of Roast Served with Yorkshire Pudding, Roast New Potatoes in Rosemary Butter, Buttery Garden Vegetables, Cauliflower and Broccoli Cheese and Finished with a Rich Beef Gravy

## BREAKFAST

*Breakfasts available until 12 noon*

Full Scottish Breakfast - Fried Egg, Bacon, Link Sausage, Lorne Sausage, Black Pudding, Haggis, Potato Scone, Roasted Tomato, Beans and Toast	£ 10.95
Mini Breakfast - Grilled Bacon, Roast Tomato, Baked Beans, Link Sausage and Fried Egg with Toast [GF]	£ 8.00
Vegetarian Breakfast - Vegan Link Sausage, Bacon, Haggis, Potato Scone, Baked Beans, Roast Vine Tomatoes [GF]	£ 9.95
Poached Eggs, with Grilled Halloumi, Chargrill Bacon, Potato Scone, Crushed Avocado and Chilli Jam [GF]	£ 8.95
Poached Eggs with Crushed Avocado on Chargrill Garlic Flatbread with Herb Oil	£ 9.95
Hot Filled Roll with choice of Bacon, Square, Black Pudding, Haggis, Link Sausage and Fried Egg	£ 3.60
<i>Rolls available all day</i>	
Double Roll	£ 4.50
<i>Rolls available all day</i>	

## KIDS MENU

1 COURSE - £ 6.95 | 2 COURSES - £ 8.95 | 3 COURSES - £ 10.95

### STARTERS

Homemade Soup of the Day served with a Warm Crusty Roll  
Garlic Bread with Cheese

### MAINS

Mini Fish and Chips served with Peas  
Southern Fried Chicken Fillets with Slaw and Chips  
Mini Mac and Cheese with Chips and Garlic Bread  
Mini Beef Slider with Cheese served with Slaw and Chips

### DESSERTS

Selection of Dairy Ice Cream  
Sticky Toffee Pudding with Ice Cream  
Chocolate Brownie Sundae



V Vegetarian VG Vegan GF Gluten-free DF Dairy-free

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