

Murder Mystery Night

AT THE UPPER HOUSE HOTEL

SATURDAY 12TH NOVEMBER

STARTER

PRAWN COCKTAIL

PRAWNS AND SHRIMP IN A MARIE ROSE DRESSING, ICEBERG, CUCUMBER, LEMON & SMOKED PAPRIKA

FRENCH ONION SOUP

CLASSIC FRENCH ONION SOUP, GRUYERE CHEESE CROUTE

MELON, ORANGE & POMEGRANATE COCKTAIL (VG)

MARTINI SYRUP

CHEESE CROQUETTES

MOZZARELLA & GRUYERE CHEESE BOND WITH POTATO AND COATED IN BREADCRUMBS, BURNT ONION PUREE

MAIN COURSE

CHICKEN A LA KING

CHICKEN BREAST, MUSHROOM & SHERRY CREAM SAUCE & BUTTERED POTATO

BAKED AUBERGINES (VG)

AUBERGINE FILLED WITH SPINACH, MUSHROOM, QUINOA, BASIL PESTO & TOASTED PINE NUTS - FETA CHEESE

OPTIONAL

PEPPERED BEEF

SLOW BRAISED BEEF, PEPPERCORN SAUCE & CREAMED POTATO

SORREL TROUT

TROUT FILLET, WHITE WINE CREAM & GRILLED POTATOES

DESSERT

BRANDY SNAP (VG)

FILLED WITH WHIPPED SWEET COCONUT CREAM & RASPBERRY COULIS

BLACK FOREST TRIFLE

LAYERS OF CHANTILLY CREAM, CHOCOLATE SPONGE, BRAISED CHERRIES & CHOCOLATE SHAVINGS

RUM BABAS

RUM SYRUP SOAKED DOUGHNUTS, CHANTILLY CREAM

LEMON CHEESECAKE

LEMON CURD, RASPBERRIES

WE KINDLY ASK FOR ALL PRE-ORDERS TO BE RETURNED 1 WEEK BEFORE THE
EVENT. ALL DISHES CAN BE ADAPTED FOR ALLERGENS AND DIETARY
REQUIREMENTS, PLEASE STATE YOUR DETAILS CLEARLY.



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