

A photograph of two women in a dimly lit bar or restaurant. The woman on the left is laughing and holding a glass. The woman on the right is smiling and covering her mouth with her hand. The background shows a metal structure and warm lighting.

ANGELS

RESTAURANT | BAR | HOTEL

LET'S GET TOGETHER

SPECIALLY SELECTED MENUS MADE FOR SHARING





# BITES AND BOARDS

*Available in snug only for private bookings*

## MEAT

- Chicken satay skewers, peanut sauce 19.50
- Mini beef burger sliders, tomato relish 24.95
- Tandoori chicken pakora, yoghurt and mint dip 24.95
- Pork and ham croquettes, aioli 17.50
- Lamb koftas, tzatziki 17.50
- Haggis bon bons, whisky cream sauce 19.50

## SEAFOOD

- Smoked salmon blinis, crème fraiche 15.00
- King prawn lollipops, chipotle mayonnaise 17.50
- Mini fish and chips, tartare sauce 29.50
- Salt and chilli squid, citrus mayonnaise 17.50

## VEGETARIAN

- Sticky chilli halloumi sliders, jalapeño jam 17.50
- Goat's cheese and roasted pepper bruschetta, basil oil 17.50
- Toasted pitta, hummus, tzatziki and marinated olives 10.95

## CHARCUTERIE

- Selection of cured meats, pâté and speciality cheese, marinated olives, breads, olive oil, balsamic 14.95

## SEAFOOD

- King prawn lollipops, smoked salmon blinis, haddock goujons, salt and chilli squid, sourdough bread, aioli, tartare sauce, soy and ginger dip 17.50

## MAXI

- Tandoori chicken pakora, baby back ribs, haggis bon bons, onion rings, cheesy garlic bread yoghurt and mint dip, aioli, whisky cream sauce 12.95

## CHEESE

- Selection of Scottish cheese, mini oatcakes, pear and orange chutney, grapes 12.95

## BITES

*Each platter contains 10 portions*

## BOARDS

*Great for two or three to share, food always tastes better in good company*





# PARTY PACKAGES

*Available in snug only for private bookings*

*These packages are only available for pre-order.  
Please speak to a member of staff for details*

## ONE 85

Mini beef burger sliders, tomato relish  
Mini fish and chips, tartare sauce  
Sticky chilli halloumi sliders, jalapeño jam  
Tandoori chicken pakora, mint and yoghurt dip

## TWO 65

Selection of Scottish cheese,  
pear and orange chutney, grapes  
Selection of cured meats  
Humous, carrot batons, marinated olives  
Chicken liver pâté  
Freshly baked sourdough loaf, flat bread,  
salted butter

## THREE 85

Confit pork and ham croquettes, aioli  
Lamb koftas, tzatziki  
Smoked salmon blinis, crème fraiche  
Salt and chilli squid, citrus mayonnaise  
Polenta chips, tomato and chilli salsa  
Toasted pitta, hummus, tzatziki and marinated olives

### TO SHARE

*Mix and match to create  
your perfect gathering.  
Each package is ideal for  
10 to share.*







# SAMPLE MENUS

*For parties of 20 or more, our chefs will create a bespoke menu for you and your guests, within your budget. These menus are only available for pre-order. Please speak to a member of staff for details.  
Pick 3 starters, 4 main course and 3 desserts.*

## ONE

20.00

Soup of the day, artisan bread, salted butter  
Haggis, neeps and tatties, whisky cream, skirlie  
Chicken liver pate, toasted brioche, pear and orange chutney  
Classic prawn cocktail, gem lettuce, mango purée, bloody mary sauce

Steak pie, potatoes how you like them, seasonal vegetables

Chicken Balmoral, potatoes how you like them, seasonal vegetables, whisky cream sauce

Spaghetti funghi, wild mushrooms, white wine, garlic and cream sauce, rocket and parmesan, garlic bread

Fillet of haddock, grilled asparagus, herb crushed potatoes, lemon and caper butter sauce

Macaroni cheese, herb crust, garlic bread, rocket and parmesan

Chicken korma, Pilaf rice, toasted almonds

Sticky toffee pudding, vanilla ice cream, hot toffee sauce

Cheesecake, vanilla and white chocolate

Apple crumble, toffee pot, custard or ice cream

Peach melba sundae, strawberry sauce, whipped cream

## TWO

25.00

Soup of the day, artisan bread, salted butter

Fritto miso, seasoned flour, market selection of fish and shell fish, citrus mayonnaise

White wine and cream wild mushrooms, sourdough toasts, pea shoots, truffle oil

Beef fillet satay skewers, peanut sauce, pickled ginger, cucumber ribbons

Chicken liver pate, toasted brioche, pear and orange chutney

Citrus glazed Scottish salmon fillet, warm potato and black pudding salad, braised fennel

Beef rendang, pilaf rice spiced peanuts, spring onion and chilli

Steak pie, choice of potatoes, seasonal vegetables

Chicken cacciatore, boiled new potatoes, black olives, ratatouille

Puy lentil Shepherd's pie, buttermilk mashed potatoes, cheddar cheese, house salad

Wild mushroom risotto, rocket, parmesan

Chocolate fondant, clotted cream, raspberry compote

Vanilla panna cotta, macerated strawberries, white chocolate shard

Brioche bread and butter pudding, chocolate chips, custard

Scottish cheeseboard, mini oat cakes, pear and orange chutney, grape, celery

Passion fruit pavlova jar, crushed meringues, mango coulis, whipped cream



## HIRE HARRY'S SNUG FOR YOUR OWN PRIVATE PARTY

What better way to celebrate a special occasion than your own exclusive corner of Harry's Bar?

Harry's Snug is available to book for private occasions with capacity for 25 people.

£150 will secure the booking to be redeemed against any of our special drinks or food packages.

Daytime bookings available until 6pm and from 7pm onwards. Over 18's only.

- Your very own Moretti bar serving 35 pints for 150
- Six bottles of Prosecco on ice for only 120
- Upgrade Prosecco to Moët & Chandon for an extra 150
- Upgrade Prosecco to Veuve Clicquot for an extra 180
- Two bottles of Belstar Rosé Prosecco on ice 50
- Bucket of beers 35  
Choose from 10 Heineken, Sol or Desperados
- You can even add your own private bar tender for 25 per hour

**Make it extra fabulous with our Premium Sparkly Mix for £300**  
Two bottles of Prosecco, two bottles Moët & Chandon and two bottles of Laurent Perrier Rosé

A N G E L S

RESTAURANT | BAR | HOTEL

114 Main Street, Uddingston, G71 7HZ

To make a booking call 01698 812106 or online at [lisini.co.uk](http://lisini.co.uk)

