

A photograph of two women sitting at a table in a restaurant, laughing joyfully. The woman on the left is wearing a black top, and the woman on the right is wearing a light pink floral dress. They are both smiling broadly, showing their teeth. The woman on the right has her hand on the shoulder of the woman on the left. In the background, there is a blurred image of a hand holding a glass of wine. The overall atmosphere is warm and celebratory.

A N G E L S

RESTAURANT | BAR | HOTEL

LET'S GET TOGETHER

SPECIALLY SELECTED MENUS MADE FOR SHARING



BITES AND BOARDS

Available in Harry's Bar or the restaurant from 8pm

BITES

*Each platter contains
10 portions*

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 fraîche	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
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SEAFOOD

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

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

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



PARTY PACKAGES

Available in Harry's Bar or the restaurant from 8pm

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

TO SHARE

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

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



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
Pancetta ham and parmesan croquette, aioli, pea shoots
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 tikka masala, pilaf rice, poppadum, riata

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

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

