



*2 Courses - £19.95*

*3 Courses - £24.95*

*King prawns sautéed in butter and paprika*

*Served on a rocket and mint cucumber slaw*

*Oven baked salt and chilli chicken wings on a sizzler*

*Served with fresh tossed salad and a mint and yoghurt dressing*

*Smoked peppered mackerel*

*Served with horseradish and a tossed salad with pickled beetroot*

*Oven baked vegetarian spring rolls*

*Served with sweet chilli*

*Haggis, neeps and a potato stack*

*Served with a peppercorn sauce*

*Soup of the Day*

*Please note almost all items are made fresh to order and a delay may be possible. All items are subject to availability and menus can change with no notice provided. I cannot guarantee traces of nuts, shellfish, dairy, gluten, etc are not within our food items.*

*For special requirements or allergies please do not hesitate to contact a member of the restaurant team and we will endeavour to adhere to special requests with notice. Kind regards - Faisal, Owner and Chef*

**The only items not **gluten free**' are the spring rolls from the starters, the enchilada from the mains and the trio from the desserts.**



*Balmoral corn fed chicken supreme*

*Chef's Scotch beef slow cooked steak topped with a puff pastry crust*

*Cod loin with prawns cooked in a tomato and herb sauce*

*All of the above served with chef's vegetables and potatoes*

*Chef's curry of the day*

*Traditionally made and served with rice and accompaniments*

*Moroccan lamb served on a sizzler*

*Served with chickpea, cous cous and salad*

*Vegetarian chickpea and cous cous enchilada*

*Served on a sizzler with a spiced tomato sauce and a rocket salad with rice*

*Handcut Scotch sirloin steak (£5 supplement, dependant on availability)*

*Cooked with fresh thyme and garlic butter, with a peppercorn sauce*





### *Plateau de fromage*

*Our selection of 4 cheeses served with grapes, apple, red onion chutney, butter and crackers*

### *Faisal's signature trio of desserts*

*Our favourite selection of three desserts: Calvados apple cinnamon and oat crumble with a homemade vanilla custard, mixed berry fool and a chocolate brownie*

### *3 scoop vanilla ice cream*

*Sprinkled with a cinnamon and oat crumble with a warm chocolate sauce*

### *House affogato (£2 supplement)*

*Espresso, two scoops of vanilla ice cream with a 35ml shot of Veroni amaretto*

*33-35 Nelson Street, Largs, KA13 8LN.*

*01475 673 215*

*reservations@chefseyp.co.uk*



# Festive Menu

Served from the 6th December to the 21st December 2019

2 courses: £24.95

3 Courses: £29.95

3 Courses with Prosecco: £34.95

## On arrival

A glass of prosecco with an amuche bouche

## Starters

Vegetarian lentil soup

Chicken liver pate served with melba toast and a red onion marmalade

Goats cheese and pesto parcels, served with salad

Smoked salmon gateau

## Main courses

Herb roasted turkey breast

Slow braised port wine duck leg

Pan fried pork loin with Calvados apples

Ratatouille stuffed inside spring roll pastry parcels (pre order required)

All mains served with chefs potatoes, vegetables and christmas accompaniments

## Dessert

Plateau de fromage:

Our selection of 4 cheeses served with grapes, apple, red onion chutney, butter and crackers

Christmas trio of desserts:

Our Christmas selection of three desserts: Christmas pudding soaked with dark rum, Champagne sorbet topped with a sugar crumb, and a homemade meringue nest filled with Chantilly cream and mixed berry coulis

3 scoop vanilla ice cream:

Sprinkled with a cinnamon and oat crumble with a warm chocolate sauce

