



The
COACHMAN
HOTEL

Grand Hogmanay Ball

MENU

Haggis, Neeps & Tattie Timbale
with whisky gravy

Smoked Salmon Salad
with mackerel mousse

Sweet Melon
filled with champagne sorbet

.....

Piping hot Mutton & Barley Broth

.....

Chicken Breast filled with Black Pudding
in a wild mushroom jus

Roast Sirloin of Pepper crusted Beef
with brandy cream

Chargrilled Monkfish Tails
wrapped in parma ham

Roasted Mediterranean Vegetables
with saffron rice

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Toffee pudding with toffee sauce

Strawberry cheesecake with vanilla ice cream

Dark Chocolate Cake with whipped Drambuie cream

Cheddar & Blue Cheese with oatcakes and Arran chutney

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Coffee

.....

Greeted by our piper with a glass of bubbly & canapés on arrival. Fantastic five course dinner. Dance with our resident DJ and Bring in the bells at midnight. Carriages @ 1.30am

Only £40.00pp

for bookings contact 01236 821649 or www.coachmanhotel.com

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What's On 2011

Classic Wedding Fayre
January 23rd 2011

Come along and view our decorated function room, chat with our suppliers and see our great value wedding packages

Valentine's Dinner

Saturday 12th February 2011
Monday 14th February 2011

Enjoy a fantastic 5 course dinner and even stay over in one of our double rooms with full scottish breakfast

Mother's Day Celebration

Sunday 3rd April 2011

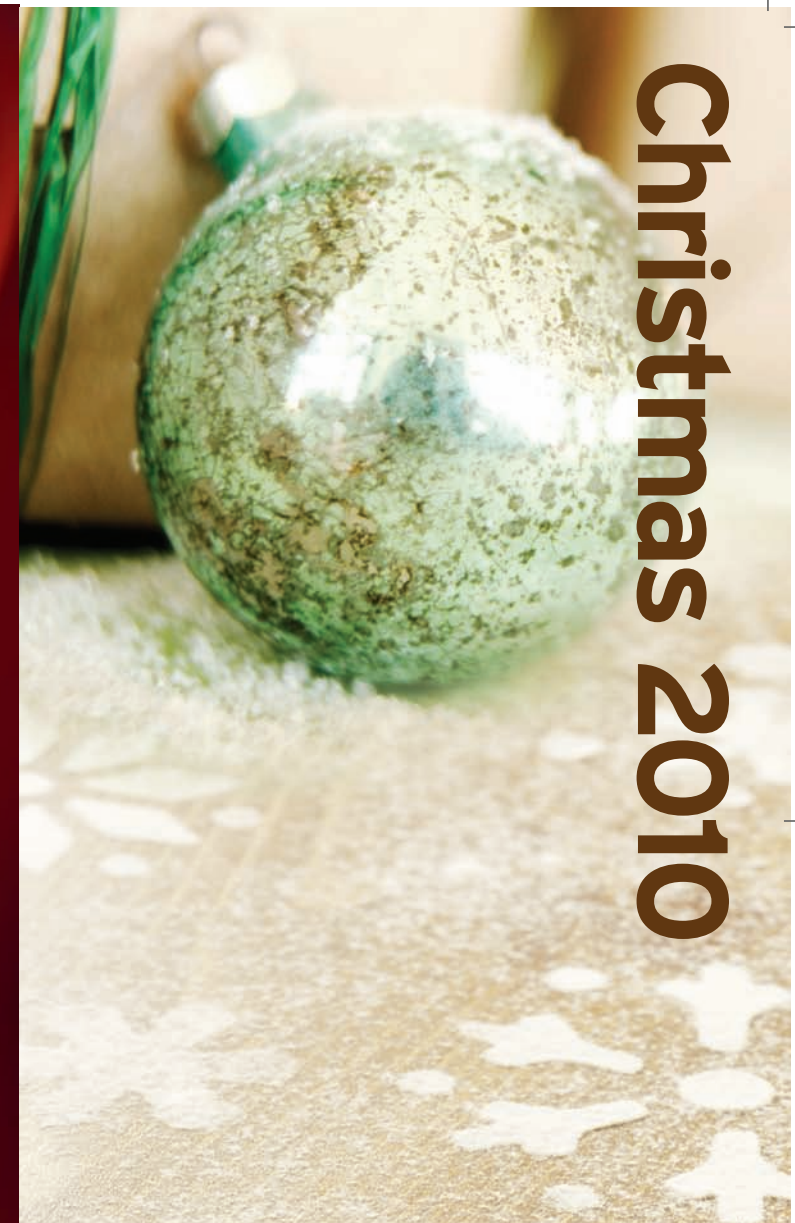
Choose from some great dishes

Easter Sunday Treat

Sunday 24th April 2011

We will have a great Easter menu with some real classic dishes for you to entertain family and friends with Easter eggs for the kids

4 Parkfoot Street,
Kilsyth G65 0SP
tel: 01236 821649
www.coachmanhotel.com



Christmas 2010

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Tel: 01236 821649
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Christmas Party Nights

Great disco with fantastic three course meal
£22.50 per person

Dates available: Thursday 16th December
Friday 3rd, 10th, 17th December
Saturday 4th, 11th, 18th December

MENU

Galia Melon cointreau syrup and medley of fruits
Chicken Liver Pate with Arran chutney and oatcakes

Hand-carved Lanarkshire Turkey with all the festive trimmings
Braised rump steak in a red wine & onion jus
Roasted Red Pepper & Goats Cheese Tartlet

Christmas Pudding with Brandy Sauce
Chocolate & Orange Cheesecake

Festive Dining

From 6th December - 23rd December 2010
Lunch £12.95 Dinner £17.95

MENU

Sweet Melon with winter berries
Fresh Pate with onion marmalade toasted brioche
Homemade Cream of Cauliflower Soup
with cheddar croutons
Grilled Goats Cheese with red pesto & rocket leaves
Tiger Prawns on rocket leaves & tomato crème fraiche

Hand-carved Lanarkshire Turkey with all the festive trimmings
Braised Rump of Beef in a red onion jus
Chicken Breast & Haggis chargrilled with a whisky gravy
Goats Cheese Tartlet & Roasted Red Peppers
Cajun Seasoned Salmon with rice & curried cream sauce

Christmas Pudding with Brandy Sauce
Chocolate & Orange Cheesecake with whipped cream
Strawberry Fruit Sundae
Cheddar & Stilton with Oatcakes

Christmas Day Buffet

Family fun served in the kelvin suite
family disco & games
Visit from santa - From 2.00pm
Adults £37.00 Children (ages 3-14) £15.50
High Chairs Free

Flaked Smoked Trout Fillets
with potato salad & lemon dressing

Poached Mini Pineapple
in a pina colada syrup

Tiger Prawns
on rocket leaves & tomato crème fraiche

Cream of Cherry Tomato Soup
with herb crusted croutons

served from the hot buffet

Traditional Roast Turkey
Roast Loin of Scotch Beef
Crispy Duck Breast
with noodles & hoi sin sauce

Cajun Dusted Salmon
in creamy Cajun sauce

**Roasted Aubergine and
Red Pepper Moussaka**

Christmas Pudding with Brandy Sauce
Dark Chocolate Torte
Cheeseboard Selection
Vanilla & Strawberry Cheesecake

Coffee & Shortbread

- OPEN THROUGHOUT THE FESTIVE SEASON including Boxing Day & 1st January 2011
- Accommodation for party nights from only £20.00pp including Full Scottish breakfast
Excludes Hogmanay
- Christmas Eve Candlelight Dinner only £17.95pp

Christmas Day Dinner

£39.95 per person
12.30pm - 2.30pm - 5.00pm

Flaked Smoked Trout Fillets
with potato salad & lemon dressing

Poached Mini Pineapple
in a pina colada syrup

Tiger Prawns
on rocket leaves & tomato crème fraiche

Cream of Cherry Tomato Soup
with herb crusted croutons

Carved Breast of Turkey
with all the festive trimmings

Roast Sirloin of Beef
with a wild mushroom & brandy jus

Chargrilled Duck Breast
on noodles with hoi sin sauce

Roasted Salmon
with a fresh herb crust, butter sauce

Vegetable Medley Tart
with glazed hollandaise

Christmas Pudding & Brandy Sauce
Dark Chocolate Torte
with vanilla pod ice cream
Vanilla & Strawberry Cheesecake
with white chocolate sticks

Cheddar & Stilton Cheese
with oatcakes

Coffee & Shortbread

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