

## WHAT'S ON 2010

Accommodation  
for Party Nights  
from £20pp  
with full Scottish breakfast  
(excludes Hogmanay)

Christmas Eve  
Candlelight Dinner  
£17.95pp

Christmas Day with Kids  
and the Family  
in our Kelvin Suite  
or Lairds Lounge or Restaurant

Festive Menu  
from December 7th-23rd

Open All Over Christmas  
including Boxing Day  
and New Year's Day

**Classic Wedding Fayre**  
Sunday, January 17th

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

**Valentines Dinner Dance**  
Saturday, February 13th

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

**Mothers Day**  
Sunday, March 14th

Choose from some great dishes  
in our Lounge and restaurant

**Easter Sunday Treat**  
Sunday, April 4th

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

THE  
**COACHMAN**  
HOTEL

Christmas  
2009

THE  
**COACHMAN**  
HOTEL

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### Christmas Party Nights — £22.50

Great disco with fantastic three course meal

Dates available

Thursday 17th December

Friday 4th 11th 18th December

Saturday 5th 12th 19th December

Also in our restaurant

Friday 18th Saturday 19th December

Freshly made soup of the day

Galia melon — cointreau syrup — medley of fruits  
Chicken liver pate — arran chutney — wooleys oaties

Hand carved lanarkshire turkey with all the festive trimmings  
Braised rump steak in a red wine and onion jus  
Roasted red pepper and goats cheese tartlet

Christmas pudding with brandy sauce  
Homemade chocolate orange cheesecake

### Festive Menu

From 7th December – 23rd December

Sweet melon with liquor soaked winter berries  
Fresh pate with onion marmalade toasted brioche  
Freshly made soup of the day  
Grilled goats cheese with red pesto and rocket leaves

Hand carved lanarkshire turkey with all the festive trimmings  
Braised rump of beef in a red onion jus  
Chicken breast stuffed with haggis chargrilled, whisky gravy  
Goats cheese tartlet and roasted red peppers  
Cajun seasoned salmon with rice & coconut cream sauce

Christmas pudding with brandy sauce  
Chocolate & orange cheesecake with whipped cream  
Strawberry fruit sundae  
Cheddar & stilton with oatcakes

Lunch £12.95  
Dinner £17.95

### Christmas Day Buffet

Family fun served in the Kelvin Suite

Family disco with games / Visit from santa from 2pm

Buffet served 3pm

Choice of two soups / Cold platters / Mixed seafood

Roast turkey  
Roast loin of british beef  
Crispy duck breast with noodles and hoi sin sauce  
Cajun dusted salmon in coconut and pineapple sauce  
Roasted aubergine and red pepper moussaka

Christmas pudding with brandy sauce  
Dark chocolate torte  
Cheese board selection  
Vanilla & strawberry cheesecake

Coffee and shortbread

Adults £35.00 / Children £19.50 / Tots in high chairs £9.50

### Lairds Lounge and Restaurant Christmas Day

12.30pm – 2.30pm – 5pm

Fresh pate with onion marmalade and toasted brioche  
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 & 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 and brandy sauce  
Dark chocolate torte with vanilla pod icecream  
Vanilla & strawberry cheesecake with white chocolate sticks  
Cheddar & stilton cheese with oatcakes

Coffee & shortbread

£39.95

### Hogmanay Ball Menu

Haggis neeps and tatties with whisky gravy  
Smoked salmon salad with mackerel mousse  
Sweet melon filled with champagne sorbet

Piping hot mutton & barley broth

Chicken breast filled with white pudding in a wild mushroom jus  
Roast sirloin of pepper crusted beef with brandy cream  
Chargrilled fresh salmon with prawn and parsley butter  
Roasted mediterranean vegetables with saffron rice

Homemade 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

Coffee

Greeted by our piper  
Glass of bubbly & canapés on arrival  
Fantastic five course dinner  
Dance with our resident dj  
Bring in the bells at midnight  
Carriages @ 1.30am

£40pp

### Booking Information

To make a booking please call the hotel and check that the spaces are available for your chosen date.

Provisional bookings will be held for a maximum of 5 days, thereafter; a non-refundable deposit of £10 per person.

Final balance is due 14 days before booking, any payments not made will result in the cancellation of your event and the loss of any pre-payments.