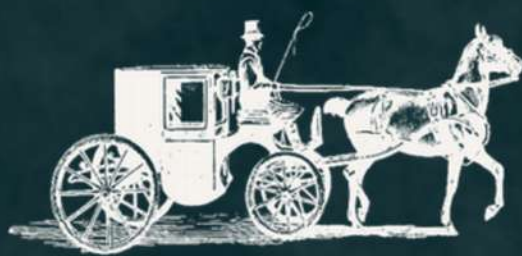




All the
COMFORTS OF
CHRISTMAS



— *Coach House Bar* —

STARTERS

Chef's Homemade Soup of the Day €9

Chef's Soup Made Fresh Daily. Always Gluten Free.

Served with Freshly Baked Rolls or Homemade Brown Bread

(1wheat,3,7,9,10)GF

BBQ Pork Ribs €14

Slow Cooked BBQ Pork Ribs Served with Dressed Leaves

& Tangy BBQ Dipping Sauce.

[3, 7, 9, 10, GF]

Golden Fried Breaded Garlic Mushrooms €14

Button Mushrooms, Golden Fried in a Gluten Free Panko Crumb,

served with Dressed Leaves & Garlic Mayo Dip.

[3, 7, 9, 10, GF]

Chilli & Garlic Tiger Prawns €14

Wok Fried Tiger Prawns with Fresh Chilli & Garlic and Sweet Chilli Sauce,

served with Dressed Leaves.

[2, 3, 7, 9, 10,GF]

Grilled Brie Wedges €14

Gluten Free Panko Coated Fresh Brie, Golden Fried, Served with

Dressed Leaves & a Rich Cumberland Dipping Sauce.

[3, 7, 9, 10,GF]

SIDES

All sides €5

Triple Cooked Chips

House Salad (3,7,9)

Creamy Mashed Potatoes (7)

Charred Baby Vegetables (7)

Garlic Pizza Bread (1wheat,3,7)

Beer Battered Onion Rings (3,7,GF)

MAINS

Roast Stuffed Turkey & Honey Roast Ham €24

Tender Slices of Freshly Baked Turkey & Ham with a Savoury Bread Stuffing, Creamed Potatoes & Roasted Root Vegetables.

[Wheat, 3, 7, 9, 10] GF*

Prime Roast Irish Hereford Beef €25

Tender Irish Hereford Beef Served with Creamed Potatoes, Roasted Root Vegetables, Yorkshire Pudding & Roast Jus.

[Wheat, 3, 7, 9, 10] GF*

Cajun Chicken Fillet Burger €23

Marinated Butterfly Chicken Breast Coated in Cajun Spices, served in a Brioche Bun with Cajun Mayonnaise, Crisp Lettuce & Sliced Tomato. Served with Skin on Fries & House Salad

(1wheat,3,7,9,10] GF*

Grilled Fresh Salmon €26

Ballycotton Irish Salmon Stuffed with a Seafood Mousse, Oven Baked, served with Creamed Potatoes, Roasted Root Vegetables & Creamy Seafood Sauce.

[2, 3, 4, 7, 9, 10, GF]

Coach House Irish Hereford Smash Burger €25

Two 4oz Irish Hereford Beef Burgers Cooked to Perfection. Served with a Toasted Brioche Bun with Smoked Bacon & Cheddar Cheese, Dressed Leaves & Skin on Fries.

[Wheat, 3, 7, 9, 10] GF*

Stuffed Supreme of Irish Chicken €24

Irish Chicken Supreme Stuffed with Savoury Potato Stuffing, Oven Baked, served with Creamy Wild Mushroom Sauce, Creamed Potatoes & Roasted Root Vegetables.

[3, 7, 9, 10, GF]

Vegetable & Egg Noodle Stir Fry €24

Mixed Vegetables in Our Homemade Asian Style Stir Fry Sauce with Egg Noodles & Vegetable Crisps.

[Wheat, 3, 7, 9, 10] GF*

Irish Hereford Steak Sandwich €29

10 oz Irish Hereford Steak Cooked to Your Liking. Served in a Toasted Ciabatta Roll with Mustard Mayo, Sautéed Onions & Mushrooms, Dressed Leaves & Skin on Fries.

[Wheat, 3, 7, 9, 10] GF*

DESSERT

All desserts €9

Christmas Pudding

Warm Rich Christmas Pudding Served with Whipped Cream & Fresh Custard.

[Wheat, 3, 7]

Maltesers Cheesecake

Rich Sweet Cream Cheese & Maltesers on a Biscuit Base with Warm Chocolate Sauce, Fresh Cream & Ice Cream.

[Wheat, 3, 7]

Fresh Fruit Pavlova

Chewy Meringue Topped with Fresh Cream & Fruit, Served with Fruit Coulis & Ice Cream.

[3, 7] GF

Apple & Berry Crumble

Bramley Apples & Mixed Berries Baked in a Sweet Pastry Case, Topped with Digestive Crumb, Served with Fresh Cream, Custard & Ice Cream.

[Wheat, 3, 7]

Warm Gluten Free Chocolate Brownie

Goey Chocolate Brownie Served Warm with Chocolate Sauce, Fresh Cream & Ice Cream.

[3, 7] GF

OUR DISHES MAY CONTAIN SOME OF THE LISTED ALLERGENS

1. Cereals containing gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts 6. Soybeans - 7. Milk - 8. Nuts - 9. Celery - 10. Mustard
- 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites - 13. Lupin - 14. Molluscs

IF YOU HAVE ANY OF THESE ALLERGIES PLEASE DISCUSS WITH YOUR WAITER

(GF) = Gluten Free | GF* = Can be made Gluten Free | V = Vegetarian | VG Vegan

STARTERS

Chef's Cream of Vegetable Soup

Freshly Made, Always Gluten Free Vegetable Soup.

Served with Freshly Baked Rolls.

[Wheat, 3, 7, 9, 10] GF*

Gluten Free Breaded Garlic Mushrooms

Button Mushrooms, Golden Fried in a Gluten Free Panko Crumb.

Served with Dressed Leaves & Garlic Dipping Sauce.

[3, 7, 9, 10, GF]

Classic Prawn Cocktail

Juicy Tiger Prawns, Diced Cucumber & Tomatoes,
Shredded Iceberg Lettuce & a Rich Marie Rose Sauce.

[2, 3, 7, 9, 10, GF]

Baked Camembert & Red Onion Tart

Rich Camembert Cheese Baked in a Savoury Case with
Red Onion Marmalade, Served with Dressed Leaves &
Redcurrant Jelly.

[Wheat, 3, 7, 9, 10]

MAIN COURSES

Roast Stuffed Turkey & Honey Roast Ham

Slices of Freshly Baked Turkey & Honey Roasted Ham with
Savoury Bread Stuffing, Creamed Potatoes, Roasted Root
Vegetables & Rich Cranberry Scented Gravy.

[Wheat, 3, 7, 9, 10] GF*

Roast Irish Hereford Beef Striploin

Tender Irish Hereford Beef Served with Creamed Potatoes,
Roasted Root Vegetables, Yorkshire Pudding & Roast Jus.

[Wheat, 3, 7, 9, 10] GF*

Stuffed Fresh Salmon

Ballycotton Irish Salmon Stuffed with a Seafood Mousse,
Oven Baked & Served with Creamed Potatoes,
Roasted Root Vegetables & Creamy Seafood Sauce.

[2, 3, 4, 7, 9, 10, GF]

Vegetarian Stir Fry

Mixed Vegetables, Homemade Asian Style Stir Fry Sauce &
Egg Noodles, Fried & Topped with Vegetable Crisps.

[Wheat, 3, 7, 9]

DESSERT

Dooly's Christmas Party Dessert Plate

Fresh Fruit Meringue, Baileys Cheesecake, Christmas Rolly,
Chocolate Brownie, Served with Fresh Cream & Fruit Coulis.

[Wheat, 3, 7]

Freshly Brewed Tea or Coffee

NOLLAIG na mBan BRUNCH

BREAKFAST SELECTION

Selection of Fresh Pastries, Scones, Fresh Fruit, Yoghurt & Smoothies.

PEANUT BUTTER FRENCH TOAST

Egg Dipped Brioche Loaf Filled with Creamy Peanut Butter, Pan Fried.
Served with Crispy Smoked Bacon & Maple Syrup.

[1 Wheat, 3, 5, 7]

CURRIED KEDGEREE

Curried Basmati Rice Cooked with Smoked Haddock
& Fresh Vegetables, Topped with a Soft Poached Egg.

[GF, 3, 4, 7]

IRISH BREAKFAST QUICHE

Savoury Pastry Case Filled with Bacon, Sausage, Clonakilty Pudding
& Eggs, Cooked to Perfection & Served with Sautéed Potato Cubes.

[1 Wheat, 3, 7, 12]

SMOKED SALMON SCRAMBLED EGGS

Ballycotton Irish Smoked Salmon, Lightly Cooked with Scrambled Eggs,
Served with Dill Scented Crème Fraîche.

[GF, 3, 7]