

THE GEORGIAN HOTEL
COATBRIDGE

FESTIVE CELEBRATIONS



To check availability please call **01236 42 1888**



CHRISTMAS DAY

SWEET POTATO AND CHILLI SOUP

Drizzled with coconut cream and topped with sweet potato crisps

RANNOCH MOOR VENISON AND PHEASANT TERRINE

Served with a kumquat compote, dressed lettuce leaves and homemade oatcakes

SMOKED SALMON AND DILL CHEESECAKE

Topped with a rose peppercorn jelly, edged with a light horseradish cream dressing

DUET OF CHILLED MELON

With an array of macerated fruits and berries, citrus sorbet and fresh garden mint



ROAST TURKEY

Accompanied with chestnut and orange stuffing, chipolatas in bacon, seasonal vegetables and a roast pan jus

BAKED FILLET OF HALIBUT

Served on spinach potatoes, surrounded with an array of shellfish, pearls of vegetables and a lobster and brandy bisque

BRAISED BLADE OF BEEF

With fondant potatoes, creamed wild mushrooms, chanteney carrots and a rosemary sauce

ASPARAGUS AND SWEET RED PEPPER RISOTTO

Centred with a parmesan crisp and drizzled with a basil oil



TRADITIONAL CHRISTMAS PUDDING

served with brandy sauce

BAKED FIG, PISTACHIO AND HONEY CHEESECAKE

With vanilla sweetened cream and berries

RASPBERRY AND WHISKEY CRANACHAN

Traditionally served with homemade shortbread petticoat tails

A SELECTION OF SCOTTISH CHEESE AND BISCUITS

With grapes and chutney



TEA AND COFFEE

Served with home-made tablet

KIDS CHRISTMAS



POTATO & LEEK SOUP
WITH HOME-MADE CRUSTY BREAD



TRADITIONAL TURKEY DINNER
SERVED WITH ALL THE TRIMMINGS

SCOTTISH LINK SAUSAGES
SERVED WITH BEANS AND CHIPS

MACARONI CHEESE
SERVED WITH CHIPS

CHICKEN NUGGETS
SERVED WITH BEANS AND CHIPS



CHOCOLATE BROWNIE
SERVED WARM WITH ICE CREAM

A SELECTION OF ICE CREAMS
TOPPED WITH STRAWBERRY SAUCE



PARTY NIGHTS



FRIDAY – DJ @ £30 PER PERSON

SATURDAYS – BAND @ £35 PER PERSON

Available dates; December 3rd, 4th, 10th, 11th, 16th & 17th

VEGETABLE SOUP

Served with a warm roll

CHICKEN LIVER PATE

Served with Melba toast, red onion chutney and salad garnish

JINGLE BERRY AND MERRY MELON PLATTER

A blend of mixed berries and melon served with fruit coulis



TRADITIONAL ROAST TURKEY

Served with all the Trimmings

BRAISED BLADE OF BEEF

Served on a bed of mashed potatoes with a side of glazed fine beans and topped with a red wine jus

VEGETABLE LASAGNE (V)

Served with salad and warm crusty bread



WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

Served with Chantilly Cream and fruit coulis

SELECTION OF CHEESE

Served with crackers and grapes

HOGMANAY



Welcome in 2017 at our Hogmanay Party night
£40 per person. Doors open 7.30pm Close 2am

GLASS OF BUBBLY ON ARRIVAL



HOT BUFFET

TRADITIONAL STEAK PIE

VEGETABLE LASAGNE

CHICKEN CURRY

ACCOMPANIED BY

POTATOES, VEGETABLES,
SALAD AND CRUSTY BREAD



SERVED BY OUR CHEFS FROM 8PM - 9PM

**DANCE THE NIGHT AWAY ON OUR
LED DISCO DANCE FLOOR, WITH LIVE BAND
ENTERTAINMENT FROM 9PM - 1AM.**

