

FESTIVE MENU

1ST DECEMBER - 3RD JANUARY

FOR FOODIES AND BON VIVEURS, THIS IS A MENU FOR A CHRISTMAS NOT TO FORGET! THE BRASSERIE TEAM ARE WAITING TO GREET YOU WITH A GREAT BIG, WARM HEARTED WELCOME. OUR MENU IS FILLED WITH A DELIGHTFUL MIX OF FRESH LOCAL PRODUCE, COOKED TO ORDER BY OUR CHEFS IN A CHOICE OF LUXURIOUS TRADITIONAL CHRISTMAS AND FABULOUSLY FESTIVE, BRASSERIE-STYLE DISHES. DINE INDOORS OR, ON OUR AMAZING OUTDOOR TERRACE WITH GLASS PANNELLING AND EXTRA-BOOSTED HEATING.

FOR OPENERS

Sharing mezze platter with our own hummus, tapenade, antipasti and flatbread - £12.95

Green olives marinated in virgin olive oil and Maldon sea salt - £3.25

A selection of hand-crafted, bespoke bakery sourdough, and our own in-house wheaten breads, dips, tapenade and salted butter - £6.00

STARTERS

Armagh apple, parsnip and potato soup topped with chopped walnuts, crusty or wheaten bread and salted butter (V) - £6.75

Monkfish scampi, roast garlic and lemon mayonnaise, fennel and apple salad - £8.75

Shorteross gin cured salmon, compressed cucumber and pomegranate salad, citrus dressing - £9.00

Chicken liver parfait, smoked duck breast, plum chutney, toasted brioche £9.00

Brown-butter pumpkin salad with pumpkin seeds and chilli flakes, goat's cheese and fresh sage (V) - £7.50

SIDES

Brussels sprouts with pancetta
Honey roast root vegetables
Green salad, herbs, cucumber ribbons, cherry tomatoes and French dressing

Chunky chips, skinny fries or sweet potato fries

Roast potatoes

Potato mash or champ

Farmageddon beer battered onion rings

Sautéed mushrooms or onions
Each - £4.00



BOOK NOW

on our website at
clandebovelodge.com/coq-and-bull

This menu is available to guests
1st Dec - 3rd Jan
(exc 24th - 26th Dec inc.)

MAINS

Lightly smoked Scottish salmon, fresh baby spinach, minted hollandaise - £19.50

Blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £16.75

Locally-farmed roast turkey and ham with pan gravy, fresh sage and onion stuffing, pig in blanket - £19.50

Roasted duck breast with roasted root vegetables and beetroot purée - £21.50

Rump of Antrim Hills lamb with Madeira glazed salsify, wild mushrooms and artichoke puree - £22.50

STEAKS & BURGERS

Our famed steaks are all sourced from Coyagh Farm in County Tyrone, served with awesome chunky chips and oven-roasted vine tomatoes.

Your choice of 12oz sirloin - £28.50

Or 8oz fillet - £32.50

Our Classic, char-grilled burger with chunky chips, smoked streaky bacon, Irish cheddar, mustard mayo, home-made ketchup, pickled cucumber and beef tomato - on a brioche bun or a Portobello mushroom - £16.75

SAUCES

Green peppercorn cream or red wine and bone marrow sauce, garlic and fresh herbs butter - £2.50

VEGETARIAN

Vegetable chilli with a hint of chocolate, fresh local vegetables and edamame beans (VE option) - £16.75

Carrot and chickpea burger, lemon sesame yoghurt, avocado, chilli sauce, brioche bun, sweet potato fries (VE option) - £16.75

COQ & BULL CHRISTMAS SPECIAL

Soup, traditional turkey and ham with all the trimmings and Christmas Pud included

LUNCH - 2 course £30.00 incl. coffee, tea and mince pies

DINNER - 2 course £30.00 / 3 course menu £37.50 incl. coffee & tea

PUDS

Deconstructed honeycomb and white chocolate cheesecake with a crumbled honey oat biscuit base - £7.75

Prune and Armagnac Christmas plum pudding with brandy sauce - £7.50

Hot chocolate fondant with peanut butter ice cream and dark chocolate - £8.25

Armagh apple and cobnut crumble with blackberry sorbet - £7.75

Meringue with lemon curd, raspberries and blueberries - £7.50

Mince pie with brandy butter - £2.50

In recognition of the exceptional efforts made by our team during a challenging 2021, we are giving them a special Christmas holiday! Our brasserie will be closed 24th - 26th December and will open again on 27th December. See you then!