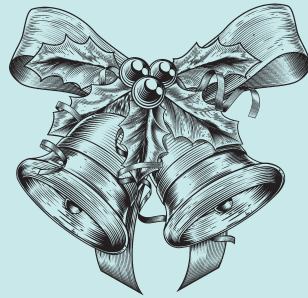
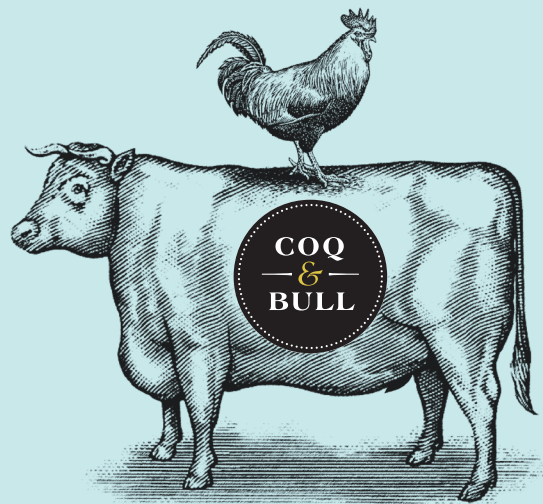




CHRISTMAS 2020 MENUS



Ding Dong!



FESTIVE MENU

1-23RD AND 28-30TH DECEMBER

FOR FOODIES AND BON VIVEURS, THIS IS A MENU FOR A CHRISTMAS NOT TO FORGET! EMMAJANE AND 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 NEWLY TRANSFORMED AMAZING OUTDOOR TERRACE WITH ELEGANT GLASS PANNELLING AND EXTRA-BOOSTED HEATING.

FOR OPENERS

Green olives marinated in virgin olive oil and Maldon sea salt - £3.25
A selection of hand-crafted, bespoke bakery house breads, dips, tapenade and salted butter - £6.00

STARTERS

Armagh apple, parsnip and potato soup topped with chopped walnuts, served with crusty or wheaten bread and salted butter (V) - £6.75
Monkfish scampi, roast garlic and lemon mayonnaise, fennel and apple salad - £8.50
Locally smoked salmon, caper berries, horseradish crème fraiche, black Irish wheaten - £9.00
Shredded duck terrine with a plum and ginger chutney, home baked crusty bread - £8.75
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 carrots and parsnips
Spiced braised red cabbage
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
<http://bit.ly/coq-bull-book-table>

This menu is available to guests
1-23rd and 28-30th December

Minimum of 2 courses per guest

MAINS

Pan fried cod and cod cheeks, crispy potatoes, fresh chives, mustard lentils and capers - £19.50
Locally caught, blonde beer-battered haddock with home-made tartare sauce, triple cooked chips and garden peas with clarified butter - £16.25
Corn-fed chicken breast, buttered chestnuts, tender stem broccoli and charred leek puree - £19.50
Locally-farmed roast turkey and ham with pan gravy, fresh sage and onion stuffing, pig in blanket - £19.50
Rump of Antrim Hills lamb with Madeira glazed salsify, wild mushrooms and artichoke puree - £22.00
Malaysian chicken curry with sticky coconut rice and stir-fried pak choi - £16.50

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 and pickled cucumber and beef tomato - on a buttermilk bun or a Portobello mushroom - £16.50
Carrot and chickpea burger, lemon sesame yoghurt, avocado, chilli sauce, buttermilk bun, sweet potato fries - £16.50

SAUCES

Peppercorn, bone marrow gravy, fresh herb garlic butter or blue cheese sauce - £2.25

VEGETARIAN

Filo pastry with cauliflower, butter beans and spiced pumpkin cream, served with a seasonal salad (VG) - £16.75
Root vegetable tart tatin, green salad, herbs, cucumber ribbons, cherry tomatoes and French dressing - £16.50
Hand-made wild mushroom ravioli, wild mushroom cream and (optional) Parmesan shavings - £16.50

PUDS

Deconstructed honeycomb and white chocolate cheesecake with a crumbled honey oat biscuit base - £7.50
Prune and Armagnac Christmas plum pudding with brandy sauce - £7.50
Dark chocolate mousse with Irish coffee cream and sable biscuit - £8.00
Caramelised pear bread and butter pudding with vanilla custard - £8.25
A trio of Irish cheeses featuring Cashel Blue, Gubeen Smoked and Cahills Porter, served with crackers and Armagh apple chutney - £9.25

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

CHRISTMAS DAY MENU

 25TH DECEMBER 2020 



AN EXTRA-LUXURIOUS 5-COURSE MENU FILLED WITH LOCAL PRODUCE, FRESHLY COOKED BY OUR CHEFS WITH A CHOICE OF FABULOUSLY FESTIVE, BRASSERIE-STYLE DISHES OR, LUXURIOUS TRADITIONAL FAYRE INCLUDING LOCALLY REARED TURKEY AND HOME-MADE PLUM PUDDING.

SERVED UP BY THE COQ & BULL BRASSERIE TEAM WITH AN EXTRA HELPING OF THE CLANDEBOYE LODGE SPECIAL - A GREAT BIG WARM-HEARTED CHRISTMAS WELCOME!

ON ARRIVAL

Festive canapés with Christmas cocktail or winter spiced mulled wine

STARTERS

Caramelised Jerusalem artichoke soup with burnt pear and walnuts **OR** pearl barley and kale broth

Strangford Lough langoustines, slow cooked locally sourced salmon and salmon mousse, crème fraîche, lime and dill

Gressingham duck liver parfait and smoked duck breast with a red onion marmalade

Roasted butternut squash, quinoa and pomegranate salad with toasted almonds, fresh mint leaves and feta cheese (V)

All served with warm breads and Abernethy butter

MAINS

Fillets of sea bass with Kilkeel king scallops, sauteed smoked bacon, red chicory, fine beans and red wine sauce

Cranberry-glazed, locally-farmed roast turkey and ham hock with pan gravy, fresh sage and onion stuffing, cranberry and bread sauce

Coyagh Farm fillet of beef and braised beef cheek, shallot puree and Madeira jus

Loin of Clandeboye Estate venison, with a rich chocolate ganache and figs, finished with venison jus

Mushroom wellington with sweet potatoes, kale, spinach and chestnuts (VG)

All served with home grown honey roast carrots and parsnips, brussels sprouts with pancetta, mash and goose fat roasted potatoes

DESSERTS

Freshly hand-made by our own chefs!

Prune and Armagnac Christmas plum pudding with a cognac and vanilla crème Anglaise

Upside down, oven-baked apple tart with home-made, nude ice cream

A luxurious silky, smooth whisky and chocolate mousse with whisky ice cream, coffee and caramel

Raspberry trifle with coconut cream, toasted almonds, saffron custard and Pedro Ximénez sherry (VG)

COFFEE & TEA

French press coffee, specially curated and roasted by Peter James gourmet coffee roasters

OR loose leaf teas from Sri Lanka

Mince pies and brandy butter

£125.00 PER GUEST, £60.00 U12

BOOK NOW on our 2020 Christmas live hotline 028 9185 1160, every day between 10am - 12 noon or, at other times, leave a message with your enquiry and contact details and we'll get back to you as soon as possible.

TERMS & CONDITIONS

BOOKINGS ARE SECURED BY PAYMENT OF A FULL-PRICE, NON-REFUNDABLE DEPOSIT. FULL DEPOSITS WILL BE REFUNDED IN CASE OF STATUTORY CLOSURE ON 25TH OF DECEMBER DUE TO COVID LOCKDOWN.

MENU CHOICES SHOULD BE CONFIRMED BY E-MAIL PRIOR TO 18TH DECEMBER.

TO COMPLY WITH CURRENT STATUTORY REGULATIONS, CAN WE REMIND YOU THAT WE CAN SEAT A MAXIMUM OF 6 GUESTS PER TABLE FROM A MAXIMUM OF 2 HOUSEHOLDS (UNDER 12'S NOT INCLUDED IN TOTAL HEAD COUNT) AND THAT TABLES SHOULD BE VACATED AFTER 2¹/₂ HOURS.



LAZY CHRISTMAS SUNDAY MENU

27TH DECEMBER 2020



A SCRUMPTIOUS, SEASONAL MENU OF ALL THINGS LOCAL, BURSTING WITH FLAVOUR AND TOPPED OFF WITH A TRADITIONAL ROAST OF BEEF WITH YORKSHIRE PUD FOR THOSE WHO STILL HAVE ROOM FOR MORE (AS LONG AS IT'S NOT TURKEY!).

DINE INDOORS OR, ON OUR NEWLY TRANSFORMED AMAZING OUTDOOR TERRACE WITH ELEGANT GLASS PANNELLING AND EXTRA-BOOSTED HEATING. THOSE COSY CORNERS WILL BE EVEN MORE SNUG FOR YOUR RETURN - YOU MIGHT EVEN DECIDE TO MAKE IT A STAY OVER TO CELEBRATE IN STYLE! WE THANK YOU FOR YOUR SUPPORT THROUGHOUT THIS YEAR AND WISH YOU AND YOUR FAMILY, A VERY MERRY CHRISTMAS AND A HAPPY, HEALTHY NEW YEAR!

STARTERS

Caramelised Jerusalem artichoke soup with burnt pear and walnuts (V)

Locally smoked salmon, caper berries, horseradish crème fraiche, black Irish wheaten

Pan roasted Kilkeel fish cakes with prawns, salmon and cod, Ceasar dressing and fresh herb salad

Gressingham duck liver parfait and smoked duck breast with a red onion marmalade

Fig and goat's cheese salad with tender stem broccoli, pecans and citrus dressing (V)

MAINS

Fillet of Glenarm salmon, fresh chives and Chardonnay sauce, prawn and crab mash

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

Coyagh Farm roast sirloin of beef, horseradish compote, Yorkshire pud, traditional gravy

Loin of Moure Valley lamb with fresh thyme jus

Hazelnut and butternut squash roast with spiced, turmeric coconut cream (VG)

All served with home-grown honey roasted root vegetables, mash and roast potatoes

DESSERTS

Spiced apple and blackberry crumble with vanilla bean ice cream and custard

White chocolate and cranberry bread and butter pudding

Panna cotta with brandy soaked prunes and hazelnut croquante

Autumn fruit pavlova with whipped double cream and winter berries pureé

Belgian chocolate ganache and orange sorbet with almond crumble and chocolate soil (VG)

Coffee & tea served with mince pies and brandy butter

**£38.50 PER GUEST,
£20.00 U12**

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TERMS & CONDITIONS

BOOKINGS ARE SECURED BY PAYMENT OF A £5PP, NON-REFUNDABLE DEPOSIT.
TO COMPLY WITH CURRENT STATUTORY REGULATIONS, CAN WE REMIND YOU THAT WE CAN SEAT A MAXIMUM OF 6 GUESTS PER TABLE FROM A MAXIMUM OF 2 HOUSEHOLDS (UNDER 12'S NOT INCLUDED IN TOTAL HEAD COUNT) AND THAT TABLES SHOULD BE VACATED AFTER 2 HOURS.

IF YOU HAVE ALLERGY CONCERNS, WE'LL BE HAPPY TO PROVIDE A MENU LISTING THE 14 KEY ALLERGENS FOUND IN OUR DISHES. JUST ASK ANY MEMBER OF STAFF.

NEW YEAR MENU

31ST DECEMBER - 1ST JANUARY

DING DONG - 2020'S GONE! WHETHER IT'S A LONG LUNCH OR A CANDLE LIT DINNER, CELEBRATE THE NEW YEAR, COQ & BULL STYLE. OUR MENU FEATURES A DELIGHTFUL MIX OF FRESH LOCAL PRODUCE, COOKED TO ORDER BY OUR CHEFS IN A CHOICE OF LUXURIOUS TRADITIONAL FESTIVE BRASSERIE-STYLE DISHES. DINE THE TIME AWAY TO THE DELICIOUS SOUNDS OF FEEL GOOD CLASSICS FROM ROD AND ROBBIE TO DUSTY, ARETHA, DOLLY AND MEGHAN, WE'LL BE PLAYING OUT 2020 WITH THE BEST! DINE INDOORS OR, ON OUR NEWLY TRANSFORMED AMAZING OUTDOOR TERRACE WITH ELEGANT GLASS PANNELLING AND EXTRA-BOOSTED HEATING.

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STARTERS

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Monkfish scampi, roast garlic and lemon mayonnaise, fennel and apple salad - £8.50

Locally smoked salmon, caper berries, horseradish crème fraiche, black Irish wheaten - £9.00

Shredded duck terrine with a plum and ginger chutney, home baked crusty bread - £8.75

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 carrots and parsnips

Spiced braised red cabbage

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



MAINS

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VEGETARIAN

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