

PRIVATE DINING

Whatever the occasion, our stylish events space should be top of your to-do list. With room for up to 20 guests, this area is perfect for private parties or get-togethers with friends and family.

Best of all, there is no room hire charge!

Choose from our fabulous range of specially selected menus, or work with our Head Chef to create your very own menu.

TERMS & CONDITIONS

All reservations will be held for 14 days pending a credit card to secure booking. All deposits are non-refundable and non-transferrable. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance.

GET THE PARTY STARTED

EMAIL INFO@THECOACHHOUSE-BOW.CO.UK
OR CALL 01505 800 999

SELECT A DINING OPTION

HOUSE CLASSIC £15.95 PER PERSON
A set menu of House Classics.

HOUSE SELECT £25.95 PER PERSON
A selection of our Chef's favourite House dishes.

HOUSE SIGNATURE £28.95 PER PERSON
Enjoy a sharing starter and dessert, with a choice of main course.

COACH HOUSE BESPOKE MENU
Work with our chef to create your very own menu, along with drinks pairings if you fancy.



HOUSE CLASSIC

£15.95 PER PERSON

Please note this menu is not available after 6pm on Fridays and Saturdays.

STARTERS

CHEF'S SOUP OF THE DAY

Crusty bread

CHICKEN LIVER PÂTÉ

Walnut bread, spiced fruit chutney

HAGGIS PAKORA

Spiced onions, minted yoghurt sauce

MAINS

HAGGIS & BLACK PUDDING

Creamy mash, roast roots, red wine jus

THREE CHEESE MACARONI

Barwhey's cheddar crumb, garlic & herb bread

HOUSE SWEET & SOUR CHICKEN

Tangy pineapple sauce, coriander rice, prawn cracker

DESSERTS

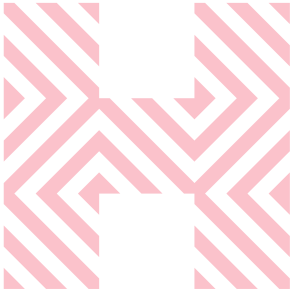
WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

GLAZED LEMON TART

Raspberry coulis, vanilla ice cream





HOUSE SELECT

£25.95 PER PERSON

STARTERS

LIGHTLY SPICED PRAWN MARIE ROSE SALAD

Mango & pineapple salsa, crisp gem, lime dressing

GRILLED GOATS CHEESE

Crisp crouton, fine leaf, honey & beetroot dressing

CHICKEN LIVER PÂTÉ

Walnut bread, spiced fruit chutney

HOUSE STACK

Stornoway black pudding, poached egg, potato scone, parma ham crisp, hollandaise

CRISP CHICKEN TEMPURA

Chilli & coriander batter, crisp Asian salad, sweet chilli sauce

CHEF'S SOUP OF THE DAY

Crusty bread

MAINS

SOUTHERN FRIED BREAST OF CHICKEN

Spiced, crumbed breast of chicken, crunchy salad, louisiana chilli dressing, cajun cream, blackened fries

SLOW COOKED DAUBE OF BEEF

Sauce bouguignon, creamy mash, honey roast vegetables, red wine & herbs

HOUSE CRÊPES

Smoked bacon, chicken, sauté peppers, garlic & parsley cream, cheddar glaze, house salad

PEPPERED BREAST OF CHICKEN

Sauté greens, roast roots, creamy mash

AROMATIC THAI VEGETABLE CURRY

Coconut, lemongrass, chilli & lime, fragrant rice, prawn cracker

GRILLED SIRLOIN STEAK

Roast portobello mushroom & tomato, rosemary & sea salt potato wedges, peppercorn & brandy sauce (£5 supplement)

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

PINEAPPLE CRUMBLE TART

Coconut ice cream

PASSION FRUIT CHEESECAKE

Pineapple compote, coconut ice cream

ICED STRAWBERRY PARFAIT

Summer berries, meringue crumb

CHOCOLATE FUDGE CAKE

Vanilla ice cream

TO BOOK

EMAIL INFO@THECOACHHOUSE-BOW.CO.UK
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HOUSE SIGNATURE**£28.95 PER PERSON****SELECTION OF SHARING HOUSE & SEAFOOD PLATES**

Black pudding bon bons, chicken tempura, haggis fritters, chicken liver pate, haddock in beer batter, mini prawn cocktail, prawn tempura, pil pil king prawn, mussels in garlic cream, smoked salmon

GRAND DESSERT SHARING PLATTERS

Selection of Bakehouse cakes and desserts to share with ice cream, custard and berry coulis.

PLEASE SELECT THREE MAINS**MAINS****SLOW COOKED DAUBE OF BEEF**

Red wine & herbs, honey roast vegetables, creamy potato, bourguignon sauce

GRILLED RIBEYE STEAK

Roast portobello mushroom & tomato, rosemary & sea salt potato wedges, peppercorn & brandy sauce (+£3)

TANDOORI SPICED CHICKEN SKEWER

Coriander rice, curry cream, sauté vegetables, warm flat bread

SEARED FILLET OF SEABASS & KING PRAWN

Pomegranate, fennel, pink grapefruit & watercress salad, pomegranate balsamic

PEPPERED BREAST OF CHICKEN

Sauté greens, roast roots, creamy mash

CAJUN VEGETABLE CREPES

Sauté peppers & onion, cheddar glaze, house salad

AROMATIC THAI VEGETABLE CURRY

Coconut, lemongrass, chilli & lime, fragrant rice, prawn cracker

HOUSE BESPOKE**SAMPLE MENU****STARTERS****CULLEN SKINK RISOTTO**

Smoked haddock, braised leek & poached hens egg

INDIAN SPICED FISHCAKES

Gem & radicchio salad, curried yoghurt dressing

HOUSE STACK

Stornoway black pudding, potato scone, poached egg & hollandaise sauce, Parma ham crisp

MAINS**GNOCCHI WITH ROAST SQUASH**

Caramelised fennel & corn, Parmesan & pinenut crumble

MOZZARELLA STUFFED CHICKEN

Basil & sunblushed tomato, wrapped in Parma ham, sauté spring greens, heritage carrots, fondant potato

SEARED FILLET OF SEA BASS

Pea, mint & clam chowder

DESSERTS**TOFFEE APPLE CRUMBLE TART**

Vanilla custard, ice cream

CLASSIC PANA COTTA

Fresh berries, mint syrup

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BREAKFAST

It's the most important meal of the day, so why not kick things off with our House breakfast? Whether getting together with work colleagues for an early meeting or enjoying a laid-back morning with friends or family, this is the perfect start!

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THE AULD ALLIANCE

£8.45 PER PERSON

THE SCOTTISH

Robertson's dry cure bacon, pork sausage, tomato, mushroom, black pudding, potato scone & a choice of either fried or scrambled egg

FRENCH TOAST WITH MAPLE SYRUP

FRENCH TOAST, BACON & MAPLE SYRUP

INCLUDES:

Filter coffee & tea
Chilled fruit water & fresh orange juice
Racks of toast for the table

THE FULL HOUSE

£12.45 PER PERSON

£5.95 FOR KIDS UNDER 12

A SELECTION OF PASTRIES

HELP YOURSELF PLATTERS

Robertson's bacon, pork sausage, haggis, black pudding, haggis, beans, tomato, mushroom, French toast, potato scones & eggs

SELECTION OF FRESH FRUITS TO FOLLOW

INCLUDES:

Filter coffee & tea
Chilled fruit water & fresh orange juice
Racks of toast for the table

Feel free to speak to a member of our team if you would like to add a few extras to your family breakfast, from smoked salmon or ured meats to some freshly made smoothies!

