

FESTIVE MENU

SERVED FROM 11:30AM TO CLOSE

To Start

Flavoured with Brandy & Port

Plum & Apple chutney, garlic ciabatta

Mains (All served fully garnished) Sage & onion stuffing, pigs in balankets Served with crusty bread & butter sprouts, reast potatoes, cream potatoes Crispy Tempura vegetables & turkey gravy Fish & Chips Halloumi Cheese Fresh fillets of Sole, homemade breadcrumbs, fries, peas, tartar sauce & lemon wedge Served with sweet Thai chilli sauce Cheddar, Gruyère & parmesan crust, fries & salad Toasted goats cheese Spicy Cajun Chicken, Red Pepper & Red Onion Penne Pasta OR Cajun Tortilla Served with garlic clabatta or fries beetroot chutney & balsamic salad White wine, chilli, butter & parsley £18.95 Korean Fried Chicken Chicken thighs Marinated in korean £9.45 Gruyère cheese, white wine spices. Coated in crispy batter, Pan Fried Breast of Chicken £18.95 Haggis Croquette, Peppercorn Sauce £10.25 Homemade Traditional Lasagne €16.95 Pear poached in Grenadine. Fries and side salad prawn marie rose & brown bread Tudor Beef Steak Pie £17.95 Pickens of Ayr prime beef & gravy, topped with puff pastry lid Fresh fruit & mango coulis Pan Fried Lamb Cutlets Haggis, Neaps & Tatties Redcurrant or Mint Sauce Peppercorn sauce **Baked Mushrooms** Cheese, garlic, white wine, garlic clabatta F10.25 F18.95 Braised red cabbage, gratin potate & brandy & Pepper sauce

port & red wine reduction

Pan Fried Fillet of Salmon

With a Honey & Garlic glaze Escalope of Pork Fillet Coated in homemade breadcrumbs. bacon, leek & cheese glaze 4oz sirloin steak, lamb cutlet, liver, 2 bacon, links, tomato, mushrooms, fried egg & onion rings Tudor Beef Wellington
Petit 4 oz Fillet Steak topped with haggis wrapped in Puff Pastry & Peopercorn Sauce Homemade Curries Served with Basmati rice & garlic naan bread Chick Pea, Sweet Potato & Spinach (Ve)

Sunday Roast (Sunday Only)

28 Day, Dry-aged, Roast Sirloin of Beef Served with dauphinoise / roast potatoes homemade Yorkshire pudding, a selection of yea & beef grayy

Sizzling Dishes

8oz Fillet 8oz Sirloin tenderness and are served with mushrooms, tomato, onion rings & fries with a choice of

red wine jus, brandy peppercorn or swiss Breast of chicken on a sizzling platter

with peppercorn sauce, served with tomato

€19.95

Desserts	
Warm Christmas Pudding Brandy Custard & Frosted Berries	£7.9
Sticky Toffee Pudding With toffee sauce & vanilla ice cream	
The Coo Shed Cheesecake of the Day Served with vanilla ice cream	
Warm Chocolate Fudge Cake Hot chocolate sauce & vanilla ice cream	
Traditional Homemade Rice Pudding Served with raspberry compote	£7.9
The Coo Shed Lemon Meringue Pie Served With Vanilla ice cream	
Homemade Apple Crumb Served with custard or vanilla ice cream	£7.9
Coo Shed Old School Sponge	