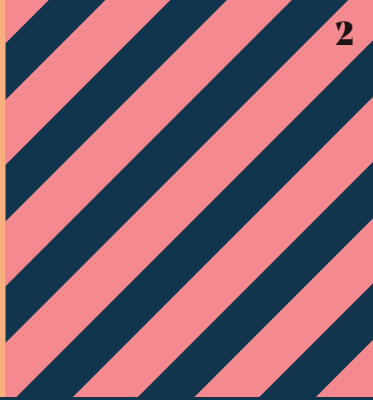


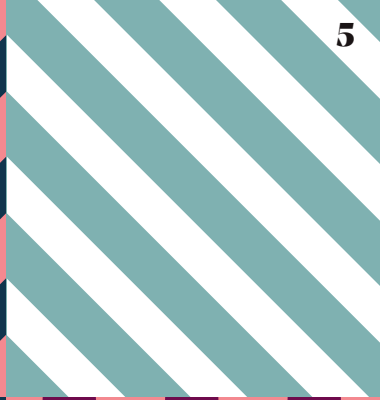
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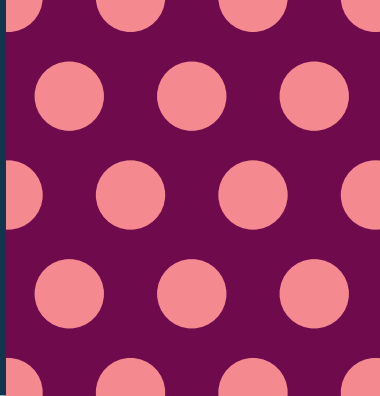


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Get Set to
SPARKLE!
Christmas 2023

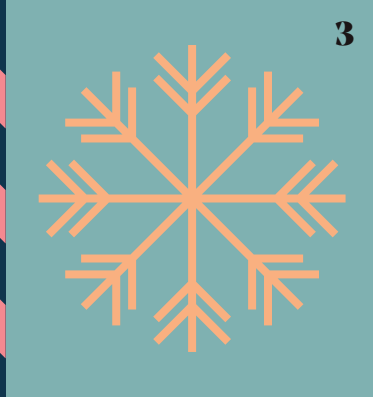
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Buzzworks

Seasons greetings from all of us at Buzzworks!

With so many stylish bars and restaurants in our fast-growing family, the trickiest part of this year's party plans might just be choosing which one to add to your wish list!

Whether for some Mediterranean merriment at Lido, a festive feast to put wind in your sails at Thirty Knots, cosy comforts at House, a scenic celebration by the sea at Scotts, or a cracker of a time at Vic's & The Vine, get set to sparkle with some fabulous food, drink and company this Christmas!

Discover more about our venues at
BUZZWORKSHOLDINGS.COM



The COACH HOUSE

MAKE YOURSELF AT HOME THIS CHRISTMAS.

The festive season is a time for friends, food and family, so why not get together at The Coach House? From classic turkey with all the trimmings to ever-so-sippable cocktails, there is plenty to celebrate over the holidays, so if you fancy a family-friendly party - keep it local this Christmas.

THE COACH HOUSE

31 Main Street, Bridge of Weir PA11 3NR
01505 800 999 | thecoachhouse-bow.co.uk





A Buzzworks Gift Card makes the ideal present – and with lots of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!



Buy a Gift Card Today

Online Or In venue

BUZZWORKSHOLDINGS.COM/GIFT-CARDS

A Gift for Them – and You!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift Cards take the stress out of shopping – and because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively available through our Customer Services team, email christmas@buzzworksholdings.com to find out more.



BOOK NOW

☎ 01505 800 999
✉ christmas@thecoachhouse-bow.co.uk
📱 thecoachhouse-bow.co.uk



PRIVATE DINING MAKING MERRY MEMORIES!

Make your Christmas celebrations extra special this year and come along with your chosen friends and family, to relax, enjoy and celebrate in style. With availability for up to 20 guests, enjoy a deliciously festive experience here at The Coach House with those who matter most.

FIZZ THE SEASON

We have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



MOËT & CHANDON

MOËT & CHANDON ROSÉ

Glass £10.95 | Bottle £65

Bottle £72

KIR NOËL

Vanilla Absolut, Chambord Raspberry liqueur, lemon, slightly sweetened & topped with Moët & Chandon Champagne £9.95



BOOK NOW

☎ 01505 800 999
✉ christmas@thecoachhouse-bow.co.uk
📱 thecoachhouse-bow.co.uk

WHAT'S ON THIS FESTIVE SEASON

It's time to shine! From sparkling festive soirees to enchanting Christmas entertainment for your little angels, we've got it going on this holiday season, and we simply can't wait to welcome you. Check out our festive events below...

Keep an eye on our socials & website to find out more about what we have planned this Christmas.

Scan our QR below to head to our website:



FOLLOW US ON SOCIAL!

@TheCoachHouse__Bow

@TheCoachHouseBOW

Please note, our festive events may be subject to change and advanced booking may be required. For more details and to book, please get in touch.

CHRISTMAS WREATH MAKING MASTERCLASS WITH GRL FLWR

Sunday 3rd December 10am - 1pm

Get ready for a fabulous morning with our host Lorraine from GRL FLWR who will expertly guide you through all of the steps to creating your very own Festive Wreath! £55 pp includes all materials, a delicious breakfast roll, festive hot drink and a bucks fizz!

BREAKFAST WITH SANTA

Sunday 10th December 10.30am - 12.30pm

Your little ones will enjoy some of Santa's favourite breakfast dishes, meet & greet with Santa and his elves, and a special present to take away! £22.95 per child

FESTIVE FORK OUT LESS

FESTIVE CLASSICS, FABULOUS VALUE

Available this year from Sunday–Thursday throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from just £23.95.

Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

TWO COURSES £23.95

**(STARTER & MAIN)
ADD A DESSERT FOR £6.95**

Available Sunday–Thursday.
From Monday 27th November until Thursday 14th December

BOOK NOW!

- STARTERS -

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

GOATS CHEESE

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

MOROCCAN SPICED HUMMUS

Cumin roasted crispy chickpeas, crumbled feta, crispy onion, toasted flatbread V

HAGGIS BONS BONS

Haggis & panko crumb, butter mash, whisky mustard sauce, caramelised swede

ROASTED RED PEPPER SOUP

Freshly baked bread & butter V

- MAINS -

CHRISTMAS ROAST TURKEY

Chipolatae, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

PLANT BASED CHRISTMAS ROAST

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

SLOW ROASTED PORK BELLY

Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

COCONUT CHILLI CHICKEN

Pan fried breast of chicken, sweet chilli & coconut cream, fragrant rice, lemon pepper greens

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

- DESSERT -

WHITE CHOCOLATE & ESPRESSO PAVLOVA

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

TRADITIONAL BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise V

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard V

APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb, vanilla ice cream V

VANILLA COUPE

Vanilla ice cream, warm chocolate sauce, citrus almond praline V

HOT CHOCOLATE FUDGE CAKE

Cookie crumb, vanilla ice cream

LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

TWO COURSES £26.95

(STARTER & MAIN)
ADD A DESSERT FOR £7.25

Available

Friday 1st & Saturday 2nd December
 Friday 8th & Saturday 9th December
 Friday 15th - Sunday 31st December

This menu is not available on Christmas Day
 or after 8pm on Hogmanay.

BOOK NOW!

- STARTERS -

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

GOATS CHEESE

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

BUFFALO CAULIFLOWER

Sriracha-glazed crispy cauliflower bites, blue cheese & crème fraiche dip V

CRISPY SOUTH ASIAN CHICKEN SATAY

Soy & peanut crispy chicken, Asian salad, black sesame & satay sauce

ROASTED RED PEPPER SOUP

Freshly baked bread & butter V

- MAINS -

CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

PLANT BASED CHRISTMAS ROAST

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

HONEY GLAZED PORK LOIN

Caramelised peaches, crispy kale, rosemary & sea salt potatoes, calvados sauce

ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

CRISPY KOREAN CAULIFLOWER

Crispy Korean fried cauliflower, tiger sauce, fragrant rice V

- DESSERT -

WHITE CHOCOLATE & ESPRESSO PAVLOVA

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

TRADITIONAL BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise V

APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb, vanilla ice cream V

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard V

SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

STICKY TOFFEE PUDDING

Sticky date & treacle pudding, butterscotch sauce, vanilla ice cream

CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax and indulge in our fabulous five course Christmas Day menu. With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

FIVE COURSES £72.50

INCLUDING COFFEE & PETIT FOURS

Served 12pm-7pm

Under 12s £30 | Under 5s £15

BOOK NOW!

- STARTERS -

BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

DUO OF SCOTTISH SALMON

Hot & cold smoked salmon, horseradish, crème fraîche, sourdough croutes, watercress

GOLDEN CROSS GOATS CHEESE TARTLET

Truffle honeycomb, crisp leaf V

WILD MUSHROOMS ON TOAST

Toasted sourdough, sage butter cream, truffle V

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

LEEK & POTATO SOUP

Crispy bacon bits, chive crème fraîche, sourdough

SMOKED DUCK BREAST

Pineapple & chilli salsa, watercress, pomegranate

- INTERMEDIATE -

LIME SORBET & RUM GRANITA V

WILD MUSHROOM & TARRAGON VELOUTÉ

WHITE CHOCOLATE & ESPRESSO PAVLOVA

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

TRADITIONAL BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise

- MAINS -

TRADITIONAL ROAST TURKEY

Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

SEARED SEA BASS & KING PRAWN

Buttery mash, lemon pepper greens, king prawn & white wine cream sauce

PLANT BASED CHRISTMAS ROAST

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

GARLIC & THYME MARINATED ROAST RIB OF BEEF

Rosemary potatoes, buttered greens, roast carrots, Yorkshire pudding, garlic jus

GRESSINGHAM DUCK

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes, game jus

PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

- DESSERT -

APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb, vanilla ice cream

BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard

SCOTTISH CHEESE SELECTION

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

VANILLA COUPE

Vanilla ice cream, warm chocolate sauce, citrus almond praline

HOGMANAY

Celebrate Hogmanay at The Coach House! Gather your good friends, get dressed up and enjoy some well-earned dinner and drinks this New Year's Eve! Join us in bidding a fond farewell to 2023 with arrival canapes, delicious 2 courses & a drink plus live entertainment from Ken O'Hara and our fantastic piper.

ARRIVAL CANAPES,
2 COURSES & A DRINK* £39.95

ADD A DESSERT FOR £7.25

Available from 8pm

*Choose from a seasonal cocktail, bottle of beer, or a glass of prosecco

BOOK NOW!

- CANAPES -

**HAGGIS PANKO BITE,
ARRAN MUSTARD MAYO**

**SMOKED SALMON &
CREAM CHEESE TARTLET**

**WHIPPED GOATS CHEESE
& TRUFFLE HONEY CUP** 

- STARTERS -

BLOODY MARY PRAWN COCKTAIL
Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

CHICKEN NAGASAKI
Chilli & coriander tempura chicken, sweet chilli dip & Asian slaw

**GOLDEN CROSS
GOATS CHEESE TARTLET**
Truffle honeycomb, crisp leaf 

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

**BUTTERNUT SQUASH &
SWEET POTATO SOUP**
Freshly baked bread & butter 

GRAVLAX
Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croute

PRESSED HAM HOCK TERRINE
Arran mustard mayo, watercress salad, cornichon greens salsa

**WHITE CHOCOLATE
& ESPRESSO PAVLOVA**
White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

DARK CHOCOLATE BELGIAN DELICE
Vanilla ice cream, honeycomb crunch, chocolate sauce


TRADITIONAL BRANDY PUDDING
Spiced fruit pudding, brandy butter, sweetened anglaise 

- MAINS -

PAN SEARED BREAST OF CHICKEN
Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

SLOW ROASTED PORK BELLY
Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

SEARED SEA BASS & KING PRAWN
Buttery mash, lemon pepper greens, white wine & soft herb cream

**TRUFFLE WILD MUSHROOM
& SPINACH TROFIE**
Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto 

FILLET OF SALMON
Lightly spiced mussel cream, buttered greens, cumin permentier potatoes

**SLOW COOKED FEATHER
BLADE OF SCOTTISH BEEF**
Creamy mash, winter greens, roasted carrots, rich ale jus


HONEY GLAZED PORK LOIN
Caramelised peaches, crispy kale, rosemary & sea salt potatoes, calvados sauce

- DESSERT -

APPLE & BRAMBLE CRUMBLE
Crème anglaise, lemon crumb, vanilla ice cream 

BAILEYS & CARAMEL CHEESECAKE
Butterscotch sauce, vanilla ice cream, white chocolate shard 

SCOTTISH CHEESE SELECTION
Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

VANILLA COUPE
Vanilla ice cream, warm chocolate sauce, citrus almond praline 

LET THE GOOD TIMES FLOW! FESTIVE DRINKS PACKAGES

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally themed cocktails, to our favourite bottled beers and a sparkling range of wine and Champagnes, these festive packages are sure to bring a smile to even the most discerning of drinkers! Forget about fussing over the drinks kitty and pre-order some of our fantastically great value Festive Drinks packages!

ADD A LITTLE SPARKLE!

BOTTER PROSECCO £30.95
MOËT & CHANDON £85
MOËT & CHANDON ROSÉ £72
2 BOTTLES OF HOUSE WINE £40
Valdemoro Red or White

SEASONAL COCKTAILS

KISSING SANTA CLAUS

Beefeater Pink Gin, Martini Rosato, Strawberry Oleo, Lemon Juice, Egg White, Peychaud £7

WINTER IN JALISCO

Olmea Silver, Lime Juice, Ginger Syrup, Angostura Bitters, Soda Water, Crème De Cassis £7

HOT HONEY TODDY

Chivas, Benedictine, Lemon Juice, Honey Syrup, Angostura Bitters, Orange Bitters, Hot Water £9.95

MULLED EDINBURGH GIN

Edinburgh Mulled Gin Liqueur, Lemon Juice, Vanilla Syrup, Apple Juice, Hot Water £8.95

SPARKLING SPAGLIATO

Campari, Martini Rosso, Whitley Neil Distillers Cut, Prosecco, Soda £8.95

KIR NOEL

House Champagne, Chambord, Absolut Vanilla, Hibiscus Preserve £9.95

HOLIDAY SPIRITS

**BOTTLE OF GREY GOOSE
& DRAUGHT MIXER*** £140
Why not add 6 cans of Red Bull for £20?

**BOTTLE OF BACARDI
& DRAUGHT MIXER*** £125

**BOTTLE OF BEEFEATER GIN
& DRAUGHT MIXER*** £125

Why not add 12 of your favourite Fever Tree tonics for £30?

**PINK GIN, PROSECCO
& DRAUGHT MIXER*** £160

1 Bottle of Beefeater Pink Gin & 2 bottles of Botter Prosecco. Why not add 12 of your favourite Fever Tree tonics for £30?

**BOTTLE OF JOHNNIE WALKER BLACK
& DRAUGHT MIXER*** £140

Why not add 12 of your favourite Fever Tree ginger ale for £30?

*Draught Mixer includes 3 x 1 litre carafe of your choice of mixer

BOTTLED BEERS

6 BECKS £20
6 BUDWEISER £23
6 CORONA £25
6 PERONI £25

BOOKING INFORMATION

Our Festive menus are available from 27th November until 31st December. Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

MENUS

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V Vegetarian
VE Ask for Vegan

For anyone with a gluten allergy or intolerance, we are delighted to offer a range of delicious low gluten dishes. Please get in touch to find out more.

DEPOSITS & REPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

CHRISTMAS DAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

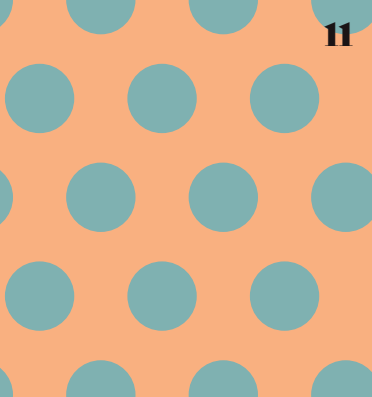
BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation - such as date, time or number of guests - please let us know at the earliest opportunity, so we can do our best to accommodate.

FESTIVE MENUS

We may ask for credit card details to secure your booking - no payment will be taken from your card at this time.

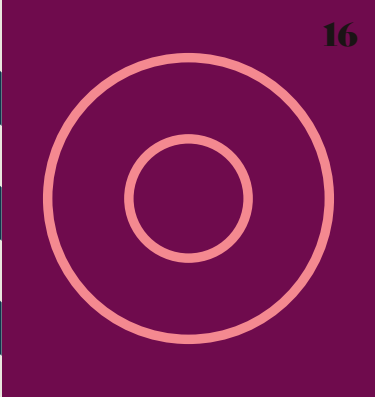




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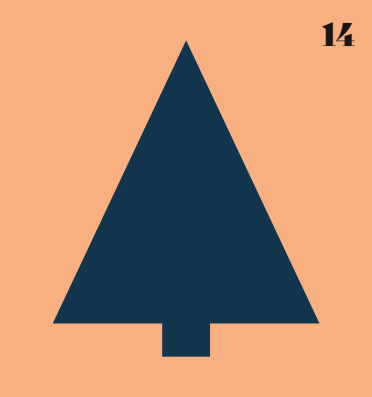
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BRIDGE OF WEIR
PA11 3NR

01505 800 999

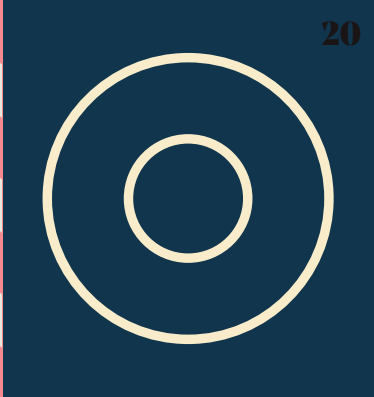
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christmas@thecoachhouse-bow.co.uk

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