



Celebrate
Christmas

at

TheMint

Festive Opening Times

Christmas Eve
Licensed til 2am with DJ in bar

Christmas Day | Closed

Boxing Day | 1pm til 12am

Boxing Day to 9th January 2019
a la carte menu only & kids eat free
(usual terms and conditions apply)

Hogmanay
Licensed til 2am with DJ in bar

New Years Day | Closed

Jan 2nd | 1pm til 12am

Christmas Party Nights

Friday | 7th December

Saturday | 8th December

Friday | 14th December

Saturday | 15th December
SOLD OUT

Friday | 21st December

Saturday | 22nd December

All party nights dates
include a 3 course meal
&
live entertainment
with Hollie Fairlie

ONLY **£30pp**

(£10pp deposit required
when booking & all deposits
are non refundable)



CALL US TO BOOK | 01236 441191

16 Academy Street | Coatbridge | ML5 3AU

www.themintcoatbridge.co.uk

Starters

Chunky Lentil & veg soup

Served with a crusty petit pan & butter

Chicken liver pate

Fresh chicken livers with bacon cream & brandy blended until smooth & served with dressed mixed leaves, Cumberland sauce & oatcakes

Vegetable Pakora

Served with homemade spicy onions & cool yoghurt dip

Mains

Homemade steak pie

Tender chunks of beef cooked in rich onion gravy, topped with flaky puff pastry served with chips or potatoes & fresh seasonal vegetables

Roast turkey

Breast of turkey with stuffing, kilted chipolatas, roast thyme gravy served with roast & boiled potatoes & fresh seasonal vegetables

Chicken curry

Freshly cut pieces of chicken cooked with onions in our own curry sauce served with steamed rice & prawn crackers

Chilli and sundried tomato pasta

Fresh chillies mixed peppers & sundried tomatoes cooked with white wine garlic & fresh herbs in a rich tomato sauce finished with linguini pasta & parmesan

Chicken Goujons

Freshly breaded goujons fried until golden served with fresh mixed salad chunky chips & garlic mayo

Chicken diane

Chargrilled breast of chicken served with creamy mashed potato seasonal vegetables & our own diane sauce

Cajun Chicken Sandwich

Strips of chicken cooked with peppers & onion with Cajun spice topped with chilli sauce & cheese served on ciabatta bread

Oven baked nachos

Crisp tortilla chips topped with bacon, cheese jalapenos, baked in the oven then finished with chilli sauce & sour cream
Chilli & veg option available

Haggis Bon Bons

Fresh scottish haggis balls breaded & fried until golden served with a sweet potato & turnip mash with wholegrain mustard & whisky cream



Lunch Menu

2 COURSES

£12.95

(STARTER & MAIN ONLY)

3 COURSES

£15.95



Starters

Chef's homemade soup of the day
Served with a crusty petit pan & butter

Chicken liver pate
Fresh chicken livers with bacon cream & brandy blended until smooth & served with dressed mixed leaves, Cumberland sauce & oatcakes

Chicken Caesar Salad
Baby gem lettuce, herb croutons, crispy bacon, parmesan shavings & our own caesar dressing

Oven baked nachos
Crisp tortilla chips topped with bacon, cheese jalapenos, baked in the oven then finished with chilli sauce & sour cream
Chilli & veg option available

Vegetable Pakora
Served with homemade spicy onions & cool yoghurt dip

Haggis Bon Bons
Fresh scottish haggis balls breaded & fried until golden served with a sweet potato & turnip mash with wholegrain mustard & whisky cream

Mains

Homemade steak pie
Tender chunks of beef cooked in rich onion gravy, topped with flaky puff pastry served with chips or potatoes & fresh seasonal vegetables

Roast turkey
Breast of turkey with stuffing, kilted chipolatas, roast thyme gravy served with roast & boiled potatoes & fresh seasonal vegetables

Beer Battered fillet of Cod
Fresh Fillet of cod cooked in a crunchy beer batter served with chunky chips & mushy peas

Linguini with chilli & pesto
Fresh chili & peppers cooked in a garlic & herb oil finished with our own pesto, fresh herbs & parmesan

Chicken Goujons
Freshly breaded goujons fried until golden served with fresh mixed salad chunky chips & garlic mayo

Chicken Balmoral
Seared breast of chicken served with haggis, fondant potato steamed vegetables & a whisky & pink peppercorn sauce

Chicken Enchilada
Strips of chicken cooked with peppers & onion with Cajun spice then folded in a warm tortilla topped with chilli sauce & cheese baked in the oven & finished with sour cream

Seared Fillet of Seabass
with a parsnip & celeriac potato cake & sauce vierge

Christmas Dinner

MENU AVAILABLE

Mon 10th Dec | Sun 23rd Dec



STARTERS

Golden Lentil and vegetable soup
Served piping hot
with a crusty petit pan & butter

Chicken Liver Pate (gf available)
Chicken livers sautéed with bacon garlic,
onion & cream, blended until smooth. Served
with Cumberland sauce & the choice of toast or oatcakes

Chicken Caesar Salad
Baby gem lettuce, herb croutons, crispy bacon,
parmesan shavings & our own caesar dressing

MAINS

Homemade steak pie
Tender chunks of beef cooked in onion gravy
then topped with flaky puff pastry served with
roast & boiled potatoes & seasonal vegetables

Roast turkey
Breast of turkey with stuffing, kilted chipolatas
roast thyme gravy served with roast & boiled potatoes
with fresh seasonal vegetables

Roast fillet of seabass
with a parsnip and celeriac potato cake & sauce vierge

DESSERTS

Traditional Christmas Pudding
Served with brandy & cream scented custard

White Chocolate Cheesecake
with whipped cream & Raspberry Coulis

Trio of Meringues
with coconut ice cream & a sour berry compote



*Party
Nights*

**BOOK NOW
FOR AVAILABILITY**

01236 441191

LIVE ENTERTAINMENT *with Hollie Fairlie*

3 COURSES ONLY £30 pp*

*£10 deposit required at time of booking. All deposits are non refundable