

mondo Hotel

Formerly known as Centre Lodge is located within the Heart of Coatbridge Town.

Having undergone a 2 phase refurbishment over 2013 & 14, the Hotel transitioned from Centre Lodge to Mondo Hotel with a Chic Reception and 25 Deluxe Rooms.

The hotel offers many great features including:

- A professional & friendly service with 24 hour Reception.
- Town centre location with free secure parking
- Ideally located within a short drive to all major routes with easy access to both East & Westbound (Glasgow & Edinburgh) via M8 Motorway.
- Free Wifi

Deluxe Rooms

Boast an elegant design with modern facilities.

Offering neutral room décor with a hint of Tartan/Vibrant soft furnishings to enhance all white linen.

Each room has a wall mounted HD Smart TV & a "Corby" welcome tray & hairdryer.

All rooms have an ensuite shower/ bathroom with complimentary toiletries & white towels.

Calm lighting & blackout curtains made with a luxury fabric.

All these new modifications really enhance your Stay with us @ Mondo Hotel.

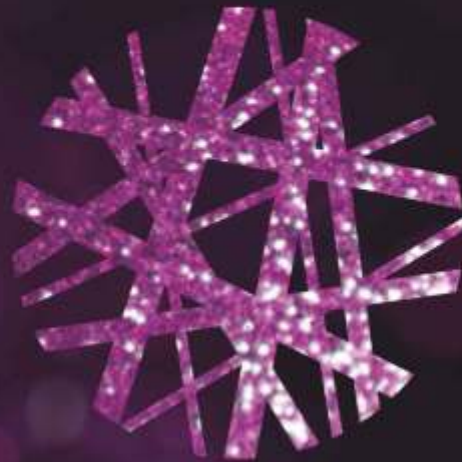
Standard Rooms

For the budget conscious we can offer Standard Rooms also with many modern facilities

Please check out our website from rates availability
www.mondo-coatbridge.com

telephone: 01236 424168

e) hotel@mondo-coatbridge.com



mondo
HOTEL | BAR | RESTAURANT

For Bookings & Enquiries: 01236 427397

e: mondocoatbridge@gmail.com

www.mondo-coatbridge.com



Christmas @
mondo
HOTEL | BAR | RESTAURANT

FESTIVE MENUS



Christmas Lunch

AVAILABLE WEDNESDAY 26TH NOVEMBER
UNTIL TUESDAY 23RD DECEMBER (12NOON – 3.30PM)
3 COURSES £16.95

Homemade Ham & Lentil or Tomato & Basil Soup

Served with a Warm Bread Roll & Butter

Beetroot Cured Salmon Gravalax

Accompanied with a Horseradish Crème Fraiche

Homemade Chicken Liver, Pancetta and Brandy Pate

Served with Cranberry Sauce and Wholemeal Mini Loaf

Bruschetta Pomodoro

Chilled Cherry Tomatoes, Marinated in Balsamic,
Extra Virgin Oil & Fresh Basil, Served on Char-Grilled Bread

Fresh Honeydew Melon

Served with a Winterberry Compote & a Dusting of Cracked Black Pepper

Grilled Goats Cheese Wrapped in Parma Ham

Served with a Radish, Fennel & Cucumber Salad

Main Course

Roast Breast of Turkey

Served with all the Traditional Trimmings

Slow Cooked Feather Blade of Beef

Served with Braised Red Cabbage, Fondant Style Potato & a Roast Garlic Jus

Grilled Escalopes of Scottish Salmon

Escalopes of Salmon with a Caper & North Atlantic Prawn Butter,
Served with Baby Boiled Potatoes & Char-Grilled Vegetables

Pepper Chicken

Roast Supreme of Chicken with 'Ramsey's of Carlisle' Black Pudding,
Fondant Style Potato & Seasonal Vegetables

Smoked Haddock and Pea Risotto

Flakes of Smoked Haddock with White Wine, Garden Peas,
Fresh Cream & Garlic Bound in Arborio Risotto Rice

Penne Arrabiatta

Penne Pasta in a Spicy Tomato Sugo with Cherry Tomatoes,
Chilli and Mascarpone

Vegetarian Tartlet

Goats Cheese & Braised Red Cabbage Tartlet with Baby Boiled
Potatoes, Char-Grilled Vegetables & a Balsamic Reduction

Desserts

Chocolate Pot

Served with Chantilly Cream & Homemade Shortbread

Bailey's Irish Cream Cheesecake

Served with a Chocolate Sauce

Flaming Christmas Pudding

Traditional Flaming Christmas Pudding Served with a Brandy Anglaise

Home Made Lemon Posset

Served with Raspberries & Homemade Shortbread

Ferrero Rocher Ice Cream Sundae

Ferrero Rocher Ice Cream, Topped with Chocolate Sauce,
Hazelnuts & Whipped Cream

Christmas 2014 @ Mondo

HOTEL | BAR | RESTAURANT

Our fantastic Festive Lunch and Dinner menus
will be available from
Wednesday 26th November to 23rd December 2014

To book a table with us for your
Festive Lunch or Dinner we would require a
ten pound per head deposit to secure your booking,
due within seven days of holding the date.

All deposits are non-refundable.

To make your booking please call 01236 427397
or email: mondocoatbridge@gmail.com

Christmas Dinner

AVAILABLE WEDNESDAY 26TH NOVEMBER
UNTIL TUESDAY 23RD DECEMBER (4PM - 9PM)
PRICES - SUNDAY - THURSDAY £20.95 • FRIDAY & SAT £24.95

Starters

Homemade Ham & Lentil or Tomato & Basil Soup

Served with a Warm Bread Roll & Butter

Beetroot Cured Salmon Gravalax

Accompanied with a Horseradish Crème Fraiche

Homemade Chicken Liver, Pancetta and Brandy Pate

Served with Cranberry Sauce and Wholemeal Mini Loaf

Bruschetta Pomodoro

Chilled Cherry Tomatoes, Marinated in Balsamic,
Extra Virgin Oil & Fresh Basil, Served on Char-Grilled Bread

Fresh Honeydew Melon

Served with a Winterberry Compote & a Dusting of Cracked Black Pepper

Grilled Goats Cheese Wrapped in Parma Ham

Served with a Radish, Fennel & Cucumber Salad

Main Course

Roast Breast of Turkey

Served with all the Traditional Trimmings

Slow Cooked Feather Blade of Beef

Served with Braised Red Cabbage, Fondant Style Potato & a Roast Garlic Jus

Grilled Escalopes of Scottish Salmon

Escalopes of Salmon with a Caper & North Atlantic Prawn Butter,
Served with Baby Boiled Potatoes & Char-Grilled Vegetables

Pepper Chicken

Roast Supreme of Chicken with 'Ramsey's of Carlisle' Black Pudding,
Fondant Style Potato & Seasonal Vegetables

Smoked Haddock and Pea Risotto

Flakes of Smoked Haddock with White Wine, Garden Peas,
Fresh Cream & Garlic Bound in Arborio Risotto Rice

Grilled Fillets of Sea Bass

Sea Bass Fillets with Crushed Garlic & Caramelised Onion Potatoes,
Char-Grilled Vegetables, Mint & Pea Puree with a Drizzle of Basil Oil

Penne Arrabiatta

Penne Pasta in a Spicy Tomato Sugo with Cherry Tomatoes, Chilli and Mascarpone

Vegetarian Tartlet

Goats Cheese & Braised Red Cabbage Tartlet with Baby Boiled
Potatoes, Char-Grilled Vegetables & a Balsamic Reduction

Desserts

Chocolate Pot

Served with Chantilly Cream & Homemade Shortbread

Bailey's Irish Cream Cheesecake

Served with a Chocolate Sauce

Flaming Christmas Pudding

Traditional Flaming Christmas Pudding Served with a Brandy Anglaise

Home Made Lemon Posset

Served with Raspberries & Homemade Shortbread

Ferrero Rocher Ice Cream Sundae

Ferrero Rocher Ice Cream, Topped with Chocolate Sauce,
Hazelnuts & Whipped Cream

Selection of Scottish Cheeses

Accompanied Fresh Grapes, Celery & Arran Outcakes