

Well hello ho ho there,

We welcome all you little butterpiggies to have a sneaky peak at our Christmas menu below. Before you read all the tasty options we just want you to know, the menu is a five course meal for £32.50 which includes a glass of Prosecco and is available for lunch or dinner 7 days a week. Our menu will start from Friday 30<sup>th</sup> November 2018 and be available until Sunday 23<sup>rd</sup> December 2018. There is also a lunch menu available for £25 so if you have a booking pre-5pm that will also be an option for you.

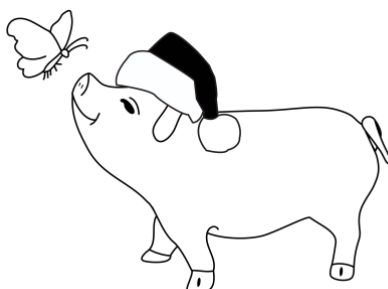
If you would like to enquire about dates for your party or want to go ahead with a booking at our Bath St venue then please contact Julia at [rm@thebutterflyandthepig.com](mailto:rm@thebutterflyandthepig.com) or on 0141 221 7711. To finalise everything and seal the deal we will require a ten pound deposit per head to be paid. This is non-refundable for the people who do not show on the night. Unfortunately due to the high volume of enquiries no bookings are confirmed until your deposit has been paid.

Once you have confirmed your booking with us we will send you out a pre order sheet for you to fill in for your party. We know that many of you suffer from allergies and intolerances, for example that pesky gluten, so please let us know in advance. If a dish on our menu has (GF<sub>i</sub>) next to it this means we can make it gluten free ingredients but don't forget to tell us on your pre order form!

If you have any questions about the menu or if there is nothing that takes your fancy then give us a call on the old dog and bone and we can arrange some alternative food choices for you and give as much help and advice as possible.

Your party will also have free entry to The Buff Club for the evening if you fancy dancing the night away in to the wee hours.

Yours sincerely,



Christmas 2018 Dinner Menu £32.50

To start things off

**Hot Smoked Salmon Mousse** served on toasted focaccia, Lilliput capers and pickled gherkins

**Pesto and balsamic roast cherry tomatoes** served on a pastry disk with baby basil and extra virgin olive oil (v) (vegan)

**Chicken liver pate** with oatcakes (gfi)

**Veggie soup** of the day(v) (gfi)

**Meat** (well, non-veggie) **soup** of the day

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A spoon full of medicine

**An appetiser of Haggis and neeps / Veggie haggis and neeps** (v)

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The main event

All main meals & roasts are served with yummy traditional trimmings; chipolatas, roast potatoes, Brussels sprouts, roast vegetables, sausage stuffing and gallons of gravy

**Lamb shank** with a tomato and vegetable stew (gfi)

**Sea trout fillet** Oven baked with capers and herbs all wrapped up like a Christmas prezzy (gfi)

**Roast squash and chestnut wellington** stuffed with roast squash, veggie haggis and cranberries (v) (vegan)

**Pan roasted breast of quail** with black pudding and smoked garlic risotto (gfi)

Honey and orange glazed **roast chicken breast** (gfi)

Festive **nut roast** (v) (vegan)

**Traditional Roast - Choose from Turkey or Beef**

Have it carved at the table just like Christmas  
(Minimum order of 10 for turkey/6 for beef)

Desserts

Lots of Christmassy desserts for you to choose from on the day

Tea & Coffee & a glass of Prosecco to boot

(v)-vegetarian (gfi)-gluten free ingredients available on request.