

Well hello ho ho there,

We welcome all you little butterpiggies to have a sneaky peak at our Christmas dinner 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 7 days a week. Our menu will start from Friday 29<sup>th</sup> November 2019 and be available until Monday 23<sup>rd</sup> December 2019.

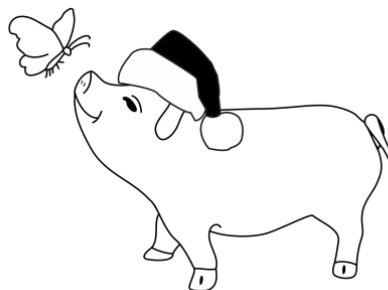
If you would like to enquire about dates for your party or want to go ahead with a booking at our Bath St venue, then please contact the reservations manager at [rm@thebutterflyandthepig.com](mailto:rm@thebutterflyandthepig.com) or on 0141 221 7711. To finalise everything and seal the deal we will require a £10 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 (gfi) next to it this means we can make it gluten free ingredients but don't forget to tell us on your pre-order form! (please note the pre-order must be completed and returned 3 weeks prior to your booking date)

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 2019 Dinner Menu £32.50**

**To start things off**

**Smoked mackerel mousse** served on focaccia with a blue cheese salad.

**Pesto and balsamic roast cherry tomatoes** served on a pastry disc 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, Brussel sprouts, roast vegetables, sausage stuffing and gallons of gravy

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

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

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

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

Christmas spiced glazed **roast chicken breast** (gfi)

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

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

Have it carved at the table just like Christmas  
(Minimum order for carving 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.