

The butterfly  
and the pig

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, this is £25 per person for lunch or dinner 7 days a week. Our menu will start from Monday 30<sup>th</sup> November 2020 and be available until Wednesday 24<sup>th</sup> December 2020 and will be available each day from 12pm onwards.

There has had to be a few changes to the menu this year. Traditionally we would like to serve our Christmas dinners family style but with social distancing and restrictions we believe that it would be best to plate all of our dishes this year but please don't worry there will be plenty of your favourite trimmings in the kitchen so please don't hesitate to ask for more, it is Christmas after all. Also due to restrictions we have had to reduce a few of the options but we have put on the dishes that we believe to be the most popular every year.

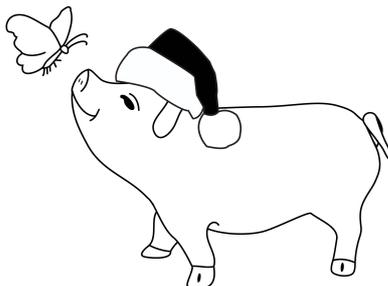
Our traditional carving at the table this year will also be missed as much fun for us as it has been for our customers over the years but none the less we are offering the traditional roasts with all the trimmings.

To make things a little easier we have decided to take the orders on the day so you and your friends and family will have less to organise on the run up to your visit. We all know there is enough new steps to remember when dining out these days.

If tables are permitted to be 4 or more, we may ask for a small deposit when booking in. This will be fully refundable should restrictions change, and we are unable to honour your booking.

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 us as much help and advice as possible.

Yours sincerely,



Christmas 2020 Menu £25.00

To start things off

- ❖ *Smoked salmon served on brown bread with cream cheese and chives.*
- ❖ *Chicken liver pate with oatcakes (gfi)*
- ❖ *Veggie soup of the day(vegan) (gfi)*
- ❖ *Meat (well, non-veggie) soup of the day*

The main event

- ❖ *Roast turkey dinner served with all the trimmings, roast potatoes, carrots, parsnips, stuffing, chipolatas Brussel sprouts and gravy. (GF*i*)*
- ❖ *Roast beef dinner served with all the trimmings, roast potatoes, carrots, parsnips, stuffing, chipolatas Brussel sprouts, Yorkshire pudding and gravy. (GF*i*)*
- ❖ *Seabass fillets served with baby potatoes, roast carrots and herb pesto. (GF*i*)*
- ❖ *Vegan Wellington served with roast potatoes, carrots, parsnips, Brussel sprouts and a vegan gravy. (DF) (Vegan)*
- ❖ *Vegan nut roast served with roast potatoes, carrots, parsnips, Brussel sprouts and vegan gravy. (DF) (GF*i*) (Vegan)*

Desserts

Lots of Christmassy desserts for you to choose from please ask waiting staff for the days choices.

Tea & Coffee & a glass of Prosecco to boot

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