

Well hello ho ho there,

We welcome all you little butterpiggies to have a sneaky peak at our Christmas menu below. Our menu will start from Friday 26th November 2021 and be available until Thursday 23rd December 2021.

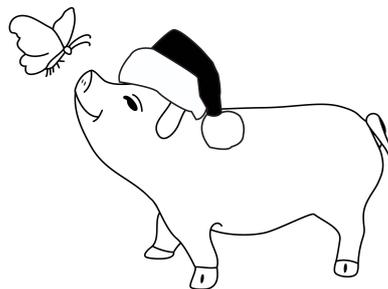
If you would like to enquire about dates for your party or want to go ahead with a booking at our Bath St venue, then please contact the reservations manager at rm@thebutterflyandthepig.com or on 0141 221 7711. To finalise everything and seal the deal we will require a £10 deposit per head to be paid. 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 (GF) next to it this means we can make it with 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 2021 Lunch menu £25 (only available for bookings before 5pm)

To start things off

Smoked salmon mousse served on focaccia with pickled cucumber and radish salad.

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

Chicken liver pate with oatcakes (gfi)

Veggie soup of the day(v) (gfi)

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

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

Oven baked **Sea bass fillet** 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)

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

Festive nut roast (v) (GFi) (vegan)

Traditional Roast - Choose from Turkey or Beef

Desserts

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

Tea & Coffee

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