



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 25th November 2022 and be available until Friday 23rd December 2022.

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 01451 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 and is first come first serve for the slots available.

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 us 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 into the wee hours.

Yours sincerely,





The butterfly and the pig

Christmas Lunch Menu 2022

*only available for bookings before 5pm

£28 per person

To start you off

Smoked salmon mousse on toasted focaccia, pickled cucumber and a cherry
tomato salad

Balsamic and basil pesto, roast cherry tomatoes served on a pastry disc with baby
basil and extra virgin olive oil (vegan)

Chicken liver pate served with onion chutney and oatcakes. (GF)

Vegetable soup of the day (V)(GF)

Meat (well non-vegetarian) 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

Pan roasted seabass fillets in garlic and thyme served with green beans and a herby
tomato butter (GF)

Roast chicken glazed in honey orange and cloves (GF/DF)

Wellington stuffed with roast butternut squash, chestnuts, vegan haggis and
cranberries (Vegan)

Sweet potato and vegan pesto risotto topped with spiced cashew nuts.(GF)(Vegan)

Traditional Roast – Choose from Turkey or Beef

Desserts

Take your pick of our Christmassy desserts available on the day

Tea and Coffee

