

Well hello ho ho there,

We welcome all you little butterpiggies to have a sneaky peak at our Christmas menu below. All menus are available from Friday 24th November 2023 until Friday 22nd December 2023. Now buckle in because there's a bit of reading required to fill you in on our terms and conditions...

To enquire about dates, or confirm a booking please contact our reservations manager at [rm@thebutterflyandthepig.com](mailto:rm@thebutterflyandthepig.com). To seal the deal on your chosen date we require a deposit of £10 per person. You will receive a link to pay this, and it will be due to be paid within 2 weeks of making a provisional reservation. We work on a first come first serve basis for the slots available so we recommend paying your deposit ASAP to avoid losing out on your chosen date.

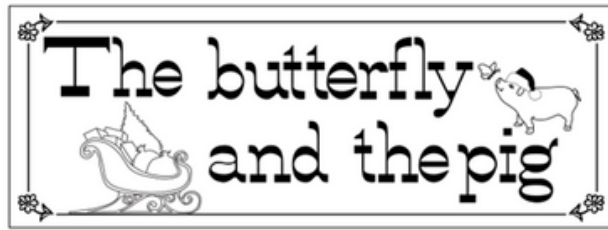
Once your booking has been confirmed with a deposit you will be required to submit the pre-order form at least 1 month in advance of your booking date. Please ensure to let us know of dietary allergies and intolerances, for example that pesky gluten. If a dish on our menu has (GF*i*) next to it this means it may not come gluten free as standard but can be made with gluten free ingredients, so it's important to let us know.

A link will be sent to pay the final balance once your pre-order has been submitted, this will be due to be paid within 1 week of receipt. On completion of final payment we will be unable to allow any refunds on the balance due and the payment cannot be used against the bill. Please note that there will be a 10% discretionary service charge applied at the end of your visit.

Oh and one last thing, potentially the most important, you and your party will receive free entry to our sister nightclub - The Buff Club - so you can go from dinner to disco to dance the night away.

Yours sincerely,





# Christmas Lunch Menu 2023

**£32.50 per person**

## To start you off

**Smoked salmon mousse** - served with toasted sourdough, pickled cucumber and radish salad (GFfi)

**Tomato Pastry** - balsamic and basil pesto and roast cherry tomatoes served on puff pastry with baby basil and extra virgin olive oil (vegan)

**Chicken liver parfait** - served with sweet onion chutney and oatcakes (GFfi)

**Vegetable Soup** - of the day served with bread (V)(GFfi)

**Meat Soup** \*(well non-vegetarian) - of the day served with homemade bread

## 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 -seabass** fillets in tomato and herb butter served with a side of green salad (GFfi)

**Chicken Supreme** - chicken glazed in honey orange and cloves (GFfi/DF)

**Vegan Wellington** - vegan pastry stuffed with roast squash, cranberries, spinach and vegan haggis (Vegan)

**Risotto** - garlic and rosemary roasted oyster mushroom risotto topped with vegan pesto and chestnuts (GFfi)(Vegan)

### **Traditional Roast**

**Turkey OR Beef** (GFfi/DF)

## Desserts

Take your pick of our Christmassy desserts available on the day

gluten free and vegan options available

accompanied by Tea and Coffee