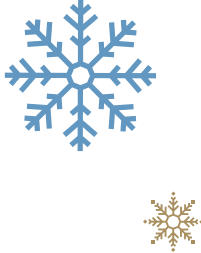


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# FIND A LITTLE WARMTH THIS WINTER AT THE BOTHY...

This festive season, we invite you to join us at The Bothy for a Christmas celebration to remember. Located right in the heart of Glasgow’s West End, we are perfectly positioned away from the hustle and bustle of everyday life.

In this brochure, you will find all the details on our specially created festive dining menus. You will also find lots of information on our roster of special events, including Christmas Day and our famous Hogmanay celebrations. With lots of live music and an extensive list of whiskies, wines and winter toddies on offer, we guarantee you will leave feeling merry & bright.

Looking for something a little more intimate? Our private dining room is ideal for exclusive parties of up to 22 guests. Whether your party is big or small, our wonderful staff look forward to welcoming you in out the cold this winter.

**The Bothy Team**



## FESTIVE LUNCH

2 COURSES | £29 PER PERSON  
Available Mon – Wed

3 COURSES | £35 PER PERSON  
Available 7 days

## FESTIVE DINNER

3 COURSES | £35 PER PERSON  
Available Mon – Wed

3 COURSES | £40 PER PERSON  
Available Thu – Sun

## STARTERS

### Celeriac & Truffle Soup (v)

Chive, Apple, Black Olive Bread

### Duck Liver & Foie Gras Parfait

Port & Onion Jam, Brioche Toast

### Beetroot Salmon Gravlax

Balsamic Beetroot, Crème Fraiche, Blinis

### Harissa Cauliflower & Hazelnut Picada

Chervil, Olives, Sunkist Tomatoes, Crostini

## MAINS

### Roast Turkey Breast

Pork & Herb Stuffing, Maple Glazed Pig in Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus

### Chestnut & Porcini Mushroom Nut Roast (vg)

Vegan “Pigs In Blankets”, Roast Potatoes, Sprouts, Maple Glazed Parsnips & Carrots, Cranberry Sauce, Porcini Mushroom Jus

### Tandoori Sea Bream

Saffron Asparagus, Coconut Shaved Sprouts, Spiced Mango Yoghurt

### Spiced Stout Braised Feather Blade

Haggis Bon Bon, Heather Honey Roast Winter Veg, Potato Fondant, Mustard Jus

### Roast Gressingham Duck Leg

Puy Lentil, Cherry, Sweet Potato, Bacon

## DESSERTS

### Cranachan Cheesecake (v)

Vanilla & Oat Granola, Whisky Soaked Raspberries, Heather Honey

### Cloutie Dumpling (v)

Brandy Custard, Frosted Redcurrants

### Sticky Toffee Pudding (v)

Candied Figs, Sweet Mascarpone Cream & Butterscotch Sauce

### Dark Chocolate Delice (v)

Black Cherry Compote, Chantilly Cream

### Scottish Cheese Selection (Dinner Only)

Scottish Mature Cheddar, Blue Murder & Clava, Charcoal Biscuits, Arran Apple Chutney, Celery & Green Grapes



## STARTERS

### Sweet Potato Toasted Coconut & Chipotle Soup (v)

Coriander Oil, Crème Fraiche

### Confit Duck & Pistachio

Charred Orange, Smoked Chilli Jelly, Endive, Charred Bread

### Crab & Avocado Tian

Concasse, Pickled Cucumber, Lemon Aioli

### Chestnut Mushroom & Tarragon Pâté (vg)

Charred Sourdough, Cracked Pepper Crème Fraiche

## MAINS

### Turkey Breast Roulade

Haggis Stuffing, Maple Glazed Pigs In Blankets, Roast Potatoes, Butter Sprouts, Honey Glazed Parsnips & Carrots, Cranberry Sauce, Turkey Jus

### Vegan Feta & Butternut Squash Wellington (vg)

Vegan “Pigs In Blankets”, Roast Potatoes, Chive Sprouts, Glazed Parsnips & Carrots, Beetroot & Horseradish Chutney, Porcini Mushroom Jus

### Butter Baked Halibut

Celeriac, Horseradish Crushed Potato, Charred Scallion, Rioja Jus

### Mulled Wine Braised Ox Cheek

Fondant, Horseradish, Kale, Crispy Onions

## DESSERTS

### Winter Berry Tart (v)

Crème Custard, Chambord Blackberries, Raspberry & Chocolate Crumb

### Cloutie Dumpling (v)

Brandy Custard, Frosted Redcurrants

### After Eight Chocolate Mousse (v)

Mint Cream, Chocolate

### Scottish Cheese Selection

Scottish Mature Cheddar, Blue Murder & Clava, Charcoal Biscuits, Arran Apple Chutney, Celery & Green Grapes

## CHRISTMAS DAY FEASTING

£75 PER PERSON

Relax this Christmas Day and let us take care of the cooking. Indulge in the ultimate festive fayre, with something for all the family.



## HOGMANAY CELEBRATIONS

### Dinner Package

£45 PER PERSON  
Available 5pm - 7pm

**DINNER & LIVE MUSIC PACKAGE**  
from 8pm, includes a glass of fizz,  
amuse-bouche, live music & entertainment

£80 PER PERSON

## STARTERS

### Jerusalem Artichoke Soup (v)

Charred Pear, Artichoke Crisps, Rye Bread

### Duck Liver & Foie Gras Parfait

Port & Onion Jam, Brioche Toast

### Smoked Salmon & Dill Roulade

Avocado Mousse, Chervil, Melba Toast

### Vegan Feta & Fig Tartelette (vg)

Beetroot & Candied Walnut

## MAINS

### Ras El Hanout Celeriac Steak

Spiced Bulgur Wheat, Clementine,  
Pomegranate, Mint

### Xmas Roast Rib of Beef

Maple Glazed Pigs in Blankets, Roast Potatoes,  
Bacon Butter Sprouts, Honey Glazed Parsnips  
& Carrots, Yorkie Jus

### Roast Highland Venison

Burnt Onion Puree, Truffle Mash,  
Thyme Roast Winter Roots, Pan Jus

### Pan Roast Sea Bass & Mustard Shard

Potato Pave, Pancetta, Creamed Leek,  
Charred Leek, Port

### Slow Roast Pork Belly

Date & Apple Stuffing, Maple Glazed Pigs In  
Blankets, Roast Potatoes, Butter Sprouts,  
Honey Glazed Parsnips & Carrots, Turkey Jus

## DESSERTS

### Black Forest Cheesecake (v)

Black Cherry Compote, Cream,  
Dark Chocolate Shavings

### Clementine & Prosecco Trifle (v)

Prosecco Jelly, Clementine, Chantilly Cream,  
Candied Walnuts

### Chocolate & Orange Mousse (v)

Cointreau Cream, Handmade Shortbread  
with Candied Orange

### Scottish Cheese Selection

Scottish Mature Cheddar, Blue Murder & Clava,  
Charcoal Biscuits, Arran Apple Chutney,  
Celery & Green Grapes (£10pp supplement)

## FESTIVE TIPPLES

Get the party started with one  
of our packages specially created for  
the festive season!

### Bottled Beer Package

Eight bottles of our bartender's favourites,  
Innis & Gunn Lager or Innis & Gunn IPA  
£35

### Wine Bundle

Three bottles of our House Red,  
White, or Rosé  
£60

### Pink Prosecco Package

Two bottles of our Vitelli Pink Prosecco  
£60

### Luxury Celebration

Two bottles of Moët & Chandon Rosé  
£175



# WINTER EVENTS

## BREAKFAST WITH SANTA

SUNDAY 4th & 11th DECEMBER,  
10am-12pm  
KIDS £15 | ADULTS £25

Bring along the wee ones and let them hand their Christmas wish list to the big fella himself! We will have our very own grotto corner, a gift from Santa and a festive breakfast for the kids to tuck into. Adult breakfast and fresh coffee also included!

This is a book in advance event.

## BURNS NIGHT

WEDNESDAY 25 JANUARY

Celebrate Scotland's iconic national Poet with our now infamous Burns celebrations. Expect a specially created menu packed full of Scottish seasonal produce, along with a traditional address to the haggis, and a live piper, of course. Spaces are very limited and we recommend you book early to avoid disappointment!

This is a book in advance event.



## PRIVATE FESTIVE CELEBRATIONS

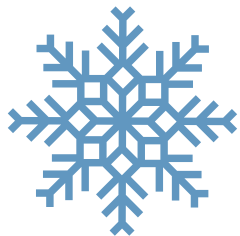
Looking for festivities of a more intimate nature? Look no further. Here at The Bothy we have two cosy private dining rooms bursting with rustic charm and character, perfect for Christmassy get togethers.

The larger of the two areas can seat up to 22 guests for a sit down meal. Our festive menu can be enjoyed in both spaces making them the ideal setting for the annual office party, Christmas night out or catch up with friends!

## PUT A BIG BOW ON THE BOTHY!

Our giftcards are the perfect present for food & drink lovers. With amounts ranging from £25-£500, our cards can be redeemed against our a la carte menu, anything from our drinks list, and even against our special events such as Graduation dining.

To purchase, visit [scotsmangiftcards.co.uk](https://scotsmangiftcards.co.uk), or visit us in venue.



## CONTACT US

T: 0141 334 4040

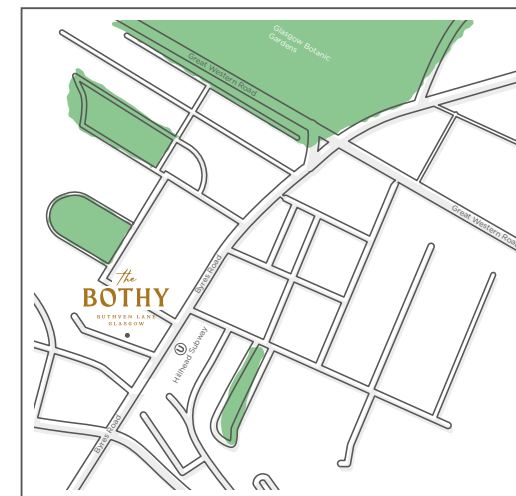
W: [bothyglasgow.co.uk](https://bothyglasgow.co.uk)

A: 11 Ruthven Lane, Glasgow, G12 9BG

### 'TIS THE SEASON TO BE SOCIAL!

We would love to see all your festive photos, so don't forget to check in, or use #averybothychristmas

📍 /thebothyglasgow 📱 @bothyglasgow



## BOOKING TERMS & CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferrable. Only one block method payment will be accepted for each booking. Bothy Glasgow will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.