



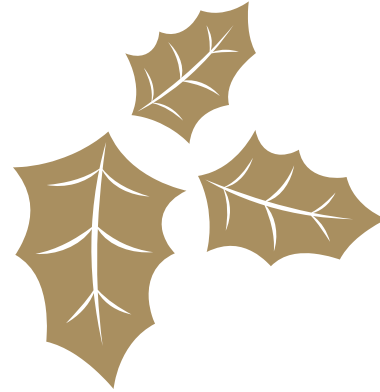
Winter Festivities



THE
BOTHY



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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 24 guests. Whether your party is big or small, our wonderful staff look forward to welcoming you in out of the cold this winter.

Calum Peebles
General Manager
The Bothy



STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (V)

Basil Oil & Rustic Bread

Chicken Liver Parfait

Smoked Tomato Chutney, Rocket & Pickled Shallot Salad with Arran Oaties

Gravlax Salmon

Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Chickpea & Roast Pepper Pate (V)

Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

MAIN

Ellerslie Turkey Breast

Pork & Herb Stuffing Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Wild Mushroom, Artichoke & Thyme Turnover (V)

Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots

Roast Hake with Clams

Samphire, Baby Spinach & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

Roast Gressingham Duck Leg

Isle of Arran Marmalade Glaze, Roast Potatoes, Roast Carrot, Honey Roast Parsnips with Pan Jus

DESSERT

Raspberry Cranachan Cheesecake

Oat & Almond Granola, Whisky & Honey Soaked Raspberries

Traditional Christmas Pudding

Brandy Sauce & Frosted Redcurrants

Dark Chocolate & Orange Tart

Chocolate Soil, Orange Sorbet

Scottish Cheese Selection

Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

FESTIVE LUNCH

FROM £24.95 PER PERSON
SITTING 12PM - 3.30PM

Please see our menu calendar at the back of our brochure for full pricing information.



STARTER

Celeriac & Parsnip Soup (V)

Truffle & Crème Fraiche

Chicken Liver Parfait

Smoked Tomato Chutney, Rocket & Pickled Shallot Salad with Arran Oaties

Gravlax Salmon

Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Smoked Gressingham Duck Breast

Pickled Carrots & Glazed Roasted Beetroot with Herb & Endive Petit Salad

Chickpea & Roast Pepper Pate (V)

Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

MAIN

Ellerslie Turkey Breast

Pork & Herb Stuffing Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Wild Mushroom, Artichoke & Thyme Turnover (V)

Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots

Roast Hake with Clams

Samphire, Baby Spinach & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

Black Treacle Cured Centenary Ham

Roast Potatoes, Buttered Sprouts, Honey Roast Parsnips & Coriander Carrots with Pan Jus

Roast Gressingham Duck Leg

Isle of Arran Marmalade Glaze, Roast Potatoes, Roast Carrot, Honey Roast Parsnips with Pan Jus

DESSERT

Raspberry Cranachan Cheesecake

Oat & Almond Granola, Whisky & Honey Soaked Raspberries

Traditional Christmas Pudding

Brandy Sauce & Frosted Redcurrants

Dark Chocolate & Orange Tart

Chocolate Soil, Orange Sorbet

Scottish Cheese Selection

Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes

Salted Caramel & Apple Crumble

Crunchy Granola Topping with Raspberry Ripple Ice Cream

FESTIVE DINNER

FROM £28.95 PER PERSON
SITTING FROM 4PM

Please see our menu calendar at the back of our brochure for full pricing information.



VEGAN & LOW GLUTEN MENU

For more information on choices or allergens please ask a member of our team.

STARTER

Soup of The Day
Fresh Herbs

Crispy Chickpea & Charred Corn Salad
Pickled Carrot & Roasted Red Pepper Coulis

MAIN

Salt Baked Butternut Squash & Feta Wellington
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

Truffled Wild Mushroom & Tarragon Risotto

DESSERT

Blackcurrant Delice
Crushed Berries

Mulled Poached Pear
Winterberry Compote, Raspberry Sorbet

please note, these dishes are low in gluten containing ingredients



CHRISTMAS DAY DINING

£69.95 PER PERSON
£14.95 PER CHILD
SITTING AT 12.30PM & 4PM

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

STARTER

Celeriac & Parsnip Soup (V)
Truffle & Crème Fraiche

Duck Liver Parfait
Orange & Cointreau Jam with Toasted Brioche & Herb Salad

Crab Tian
Avocado & Tomato

Hot Smoked Scottish Salmon
Mango, Coriander Salsa, Lightly Spiced Crème Fraiche

MAIN

Turkey Breast Roulade
Haggis Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

Salt Baked Butternut Squash & Feta Wellington (V)
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrots

Cider Braised Seatrout
Buttered Baby Vegetables with a Crab & Brandy Bisque with Baby Sorrel

28 Dry Aged Roast Rib of Beef
Roast Potatoes, Buttered Sprouts, Honey Roast Parsnips & Coriander Carrots, Yorkshire Pudding & Rosemary Jus

DESSERT

Triple Chocolate, Hazel Nut Praline Pont Neuf
Blackberry & Chambord Compote & Clotted Cream

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

Raspberry Cranachan Cheesecake
Oat & Almond Granola, Whisky & Honey Soaked Raspberries

Scottish Cheese Selection
Mull of Kintyre Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes



HOGMANAY CELEBRATIONS

£59.95 PER PERSON
SITTING FROM 7PM

A good old fashioned bringing in of the bells, with entertainment and anecdotes from the one and only Caledonian Cowboy.

STARTER

Smoked Salmon Tartare

*Dill Creme Fraiche,
Citrus Dressed Petit Salad*

Whipped Crowdie on a Black Truffle Croute

Walnut, Pear & Pickled Onion Salad

Smoked Duck Breast

*Herb & Endive Salad with
Sloe Gin & Bramble Jelly*

Celeriac & Parsnip Soup (V)

Truffle & Crème Fraiche

Scallops, Parsnip Purée

Chorizo & Black Pudding Crumb

MAINS

Fillet of Beef Tournedos Rossini

*Foie Gras and Sautéed Wild Mushroom,
Creamed Potatoes & Madeira Sauce*

Grilled Halibut

*Pancetta Crumb, Buttered Kale, Pickled
Apples, Potato & Apple Rosti, Split Jus*

Filo Pastry Mille-Feuille (V)

*Sauté Courgette, Aubergine & Red Onion with
Arrabiata Tomato Sauce, Roast Potatoes, Glazed
Sprouts, Roast Parsnips & Coriander Carrots*

Chicken Supreme

*Stuffed with Isle of Arran Haggis, Potato
Fondant, Buttered Savoy with Shallot Jus*

Roast Pork Belly

*Sage and Onion Stuffing, Roast Potatoes,
Buttered Sprouts, Honey Roast Parsnips
& Coriander Carrots & Pan Jus*

DESSERTS

Black Forest Cheesecake

*Black Cherry Compote with
Dark Chocolate Shavings*

Cinnamon Maple Pavlova

Dark Chocolate, Cranberries

Scottish Cheese Selection

*Mull of Kintyre Blue Murder & Clava, Charcoal
Biscuits, Stout Chutney, Celery & Green Grapes*

Gateaux Opera, Espresso Anglaise

Cocoa Soil & White Chocolate Sorbet

Caorunn & Rhubarb Curd

Apple Meringue, Poached Rhubarb, Clotted Cream

FESTIVE TIPPLES

Bottled Beer Package | £25

Six bottles of our bartender's favourite Peroni

Three Wise Wines | £50

Three bottles of our house red, white, or rosé

Champagne Celebration | £99

Two bottles of Moët & Chandon, served alongside four mini Chambords to create your very own Kir Royale

Ultimate Champagne Celebration | £125

A magnum of Moët Brut, served alongside four mini Chambords



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 giftideasscotland.co.uk, or visit us in venue.

A SPECIAL OFFER JUST FOR YOU...

GIVE A LITTLE, GET A LITTLE!

Purchase a gift card online at giftideasscotland.co.uk until 31st October and receive extra money to spend on us:

- £75 gets you £100
- £125 gets you £150
- £200 gets you £250

Enter the code "givememore" at checkout, valid on online purchases only, valid from date of purchase until 31st March 2020, whilst stocks last.



WINTER EVENTS

BREAKFAST WITH SANTA

8TH & 15TH DECEMBER
£12.95 PER ADULT, £8.95 PER CHILD

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.

This is a book in advance event.

WEEKLY LIVE MUSIC

EVERY FRIDAY THROUGHOUT DECEMBER
FROM 9.30PM

Join us every week in winter and enjoy the very best in local acoustic talent and folk style songs, perfect for post dinner drinks, or a lovely bottle of warming red.

BURNS NIGHT

FRIDAY 25TH 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.

Date	Two Course Lunch	Three Course Lunch	Three Course Dinner
Midweek Dates - Join us Sunday to Thursday for Great Value Pricing			
Monday 2nd December	£24.95	£26.95	£28.95
Tuesday 3rd December	£24.95	£26.95	£28.95
Wednesday 4th December	£24.95	£26.95	£28.95
Thursday 5th December	£24.95	£26.95	£28.95
Monday 9th December	£24.95	£27.95	£32.95
Tuesday 10th December	£24.95	£27.95	£32.95
Wednesday 11th December	£24.95	£27.95	£32.95
Thursday 12th December	£24.95	£27.95	£32.95
Monday 16th December	£24.95	£27.95	£32.95
Tuesday 17th December	£24.95	£27.95	£32.95
Wednesday 18th December	£24.95	£27.95	£32.95
Thursday 19th December	£24.95	£27.95	£32.95
Monday 23rd December		£27.95	£32.95
Tuesday 24th December		£27.95	£32.95

Weekend Dates - Our Most Popular Dates, They Fill Up Fast			
Friday 29th November			£32.95
Saturday 30th November			£32.95
Sunday 1st December		£27.95	£32.95
Friday 6th December		£27.95	£32.95
Saturday 7th December		£27.95	£32.95
Sunday 8th December		£27.95	£32.95
Friday 13th December		£27.95	£32.95
Sunday 15th December		£27.95	£32.95
Saturday 14th December		£27.95	£32.95
Friday 20th December		£27.95	£32.95
Saturday 21st December		£27.95	£32.95
Sunday 22nd December		£27.95	£32.95

Christmas Celebrations and New Year Parties			
Wednesday 25th December			£69.95
Thursday 26th December		£27.95	£32.95
Friday 27th December		£27.95	£32.95
Saturday 28th December		£27.95	£32.95
Sunday 29th December		£27.95	£32.95
Monday 30th December		£27.95	£32.95
Tuesday 31st December			£59.95

CONTACT US

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E: info@bothyglasgow.co.uk

W: bothyglasgow.co.uk

A: 11 Ruthven Lane, Hillhead,
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.





LET'S WRAP THIS UP!

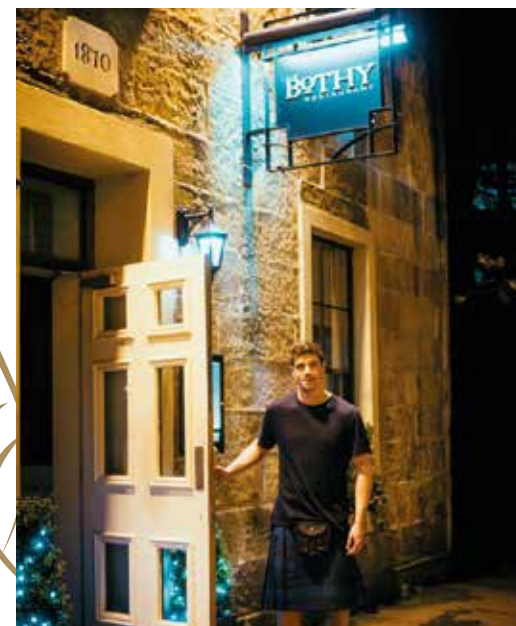
The benefits of booking your festive celebration with us:

A great selection of private and semi-private dining spaces

Large party co-ordinators available to help

Exclusive booking offers & incentives available throughout the year via our website

Pre drinks or post dining dancing organised at one of our 52 sister venues



— THE **BOTHY** —
RESTAURANT

bothyglasgow.co.uk / 0845 166 6032 / info@bothyglasgow.co.uk