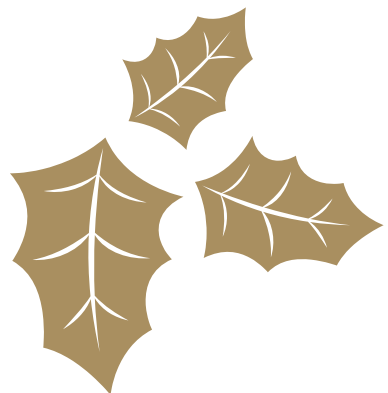


Gold, Frankincense & More...



Christmas at

THE
BOTHY
RESTAURANT



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FIND A LITTLE WARMTH THIS WINTER ...

This festive season, we invite you to join us at The Bothy for a Christmas celebration to remember. Located right in the heart of Perth, we are perfectly positioned within walking distance of Perth Theatre, the Riverside Night Lights, and all major transport links.

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 refurbished private dining room is ideal for exclusive parties of up to 45 guests. Our private space is also available for exclusive use on Christmas Day and Hogmanay. Whether your party is big or small, our wonderful staff look forward to welcoming you in out the cold this winter.

The Team At The Bothy



FESTIVE LUNCH

FROM £17.95 PER PERSON

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

STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (V)
Basil Oil & Rustic Bread

Terrine of Ham Hock
Parsley, Apricot Purée, Pea Shoot & Candied Walnut Salad with Bread Crisps

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
Poached Tomato & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

DESSERT

Dark Chocolate Delice
Blackberry Compote & Chantilly Cream

Lemon Curd Eton Mess
Crushed Meringue & Winterberry Compote

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants



FESTIVE DINNER

FROM £22.95 PER PERSON

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

STARTER

Roasted Plum Tomato & Red Piquillo Pepper Soup (V)
Basil Oil & Rustic Bread

Terrine of Ham Hock
Parsley, Apricot Purée, Pea Shoot & Candied Walnut Salad with Bread Crisps

Chickpea & Roast Pepper Pate (V)
Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

Gravadlax Salmon
Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

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
Poached Tomato & Black Olive Chowder, Thyme Roast Fondant Potato & Pea Shoots

Braised Feather Blade of Beef
Creamed Potato & Roast Carrot, Heather Honey Roast Parsnips, Parsnip Crisps & Braising Jus

DESSERT

Dark Chocolate Delice
Blackberry Compote & Chantilly Cream

Lemon Curd Eton Mess
Crushed Meringue & Winterberry Compote

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

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



VEGAN & LOW GLUTEN MENU

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

STARTER

Soup Of The Day (V)
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

£52.95 PER PERSON
£14.95 PER CHILD (UNDER 12'S)

Relax this Christmas Day and let us take care of the cooking. Indulge in the ultimate festive fayre with something for all the family, sittings at noon and 3pm.

[AMUSE BOUCHE]

Smoked Salmon Blinis Or Spiced Vegetable Spring Roll

STARTER

Spiced Roast Butternut Squash Soup (V)
Toasted Pumpkin Seeds with Pumpernickel Bread

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

Gravlax Salmon
Capers, Pickled Fennel Salad, Pickled Leaves & Lemon Dressing

Goats Cheese Mousse
Roast Beets, Apple Gel, Pickled Beetroot & Ginger Breadcrumb

MAIN

Ellerslie Turkey Breast
Pork & Herb 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 Carrot

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

Beef Fillet Wellington
Fondant Potato, Buttered Savoy & Caramelised Shallot Jus

DESSERT

After Eight Chocolate Mousse Cake
Crème De Menthe Cream & Chocolate Pencil

Black Forest Cheesecake
Black Cherry Compote with Dark Chocolate Shavings

Traditional Christmas Pudding
Brandy Sauce & Frosted Redcurrants

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



HOGMANAY CELEBRATIONS

A good old fashioned bringing in of the bells, with lots of live ceilidh band entertainment.

DINNER PACKAGE

£39.95 PER PERSON

DINNER & CEILIDH PACKAGE

£54.95 PER PERSON
(INCLUDES A GLASS OF FIZZ)
AVAILABLE FROM 8PM

[AMUSE BOUCHE]

Smoked Salmon Blinis Or Spiced Vegetable Spring Roll

STARTERS

Cream of Mushroom Soup (V)

Tarragon Cream & Fresh Bread

Scallops & Isle of Arran Black Pudding

Apple Coulis & Apple Crisps

Gravadlax Salmon

Capers, Pickled Fennel Salad, Picked Leaves & Lemon Dressing

Wild Mushroom Scotch Egg

Cep Mayonnaise

MAINS

Cornfed Chicken

Fondant Potato, Buttered Savoy & Caramelised Shallot Jus

Gressingham Duck Breast

Gratin Dauphinoise, Buttered Savoy & Caramelised Shallot Jus

Cider Braised Seatrout

Buttered Baby Vegetables with a Crab & Brandy Bisque with Baby Sorrel

Gnocchi, Tomato & Courgette Stew (V)

Hazelnut Crumb, Crispy Sage

28 Day Dry Aged Scotch Sirloin Steak

Confit Garlic Butter, Roast Plum Tomato, Watercress & French Fries

DESSERTS

Lemon Cheesecake

Bramble Jam, with Lemon Curd & Meringue Shards

Traditional Tiramisu

Chocolate Soil, Coffee Sorbet & Pistachio Tuille

Dark Chocolate Delice

Blackberry Compote & Chantilly Cream

Scottish Cheese Selection

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

FESTIVE TIPPLES

Winter Warmer Package | £14.95

Includes a glass of Prosecco on arrival, glass of house wine with your meal and your choice of liqueur or Glenfiddich 12 to finish.

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

Prosecco Package | £60

Two bottles of Prosecco served with four mini Chambords to create your own Festive Royale

Champagne Celebration | £99

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



FESTIVE BRUNCH

THROUGHOUT DECEMBER UNTIL 12PM
£12.95 PER PERSON, £7.95 PER CHILD

Why not join us for a delicious festive brunch? Choose from our carefully crafted brunch menu with a glass of orange juice and coffee or tea. The perfect way to spend a crisp winter's morning.

BREAKFAST WITH SANTA

15TH & 22ND DECEMBER
£12.95 PER PERSON, £9.95 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.

CHRISTMAS COCKTAIL MASTERCLASSES

THROUGHOUT NOVEMBER
& DECEMBER
£34.95 PER PERSON

Perfect for shaking up the office night out or an evening with the girls, our cocktail masterclasses are a fun and interactive way to learn how to mix your own drinks. Our package includes 2 courses from our festive menu, plus fizz on arrival and 2 cocktail creations of your own.



PRIVATE FESTIVE CELEBRATIONS

Looking for a more intimate get together? Our private dining room is the ideal setting for the annual office party, Christmas cocktail masterclasses or festive sit down meal.

For more information simply call our team on 01738 449792.

FESTIVE ARTS AND CRAFTS

1ST, 8TH, 29TH DECEMBER, FROM 10AM
£12.95 PER PERSON, £7.95 PER CHILD

Let the kiddies enjoy a morning of cutting, crayoning and colouring. Afterwards the whole family can sit down and enjoy a delicious breakfast.

FESTIVE AFTERNOON TEA

THROUGHOUT DECEMBER, 2PM - 5PM
£19.95 PER PERSON

Enjoy our famous afternoon tea with a festive twist. Tuck into seasonal sandwiches, freshly made scones and plenty of sweet treats, complete with a touch of Christmas sparkle. Why not add a glass of bubbles for £5?

Advanced booking required



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.



Date	Two Course Lunch	Two Course Dinner	Three Course Lunch	Three Course Dinner
Midweek Dates - Join Us Sunday To Thursday for Great Value Pricing				
Sunday 24th November			£22.95	£25.95
Monday 25th November	£17.95	£22.95	£22.95	£25.95
Tuesday 26th November	£17.95	£22.95	£22.95	£25.95
Wednesday 27th November	£17.95	£22.95	£22.95	£25.95
Thursday 28th November	£17.95	£22.95	£22.95	£25.95
Sunday 1st December	£17.95	£22.95	£22.95	£25.95
Monday 2nd December	£17.95	£22.95	£22.95	£25.95
Tuesday 3rd December	£17.95	£22.95	£22.95	£25.95
Wednesday 4th December	£17.95	£22.95	£22.95	£25.95
Thursday 5th December	£17.95	£22.95	£22.95	£25.95
Sunday 8th December	£17.95	£22.95	£22.95	£25.95
Monday 9th December	£17.95	£22.95	£22.95	£25.95
Tuesday 10th December	£17.95	£22.95	£22.95	£25.95
Wednesday 11th December	£17.95	£22.95	£22.95	£25.95
Thursday 12th December	£17.95	£22.95	£22.95	£25.95
Sunday 15th December	£17.95	£22.95	£22.95	£25.95
Monday 16th December	£17.95	£22.95	£22.95	£25.95
Tuesday 17th December	£17.95	£22.95	£22.95	£25.95
Wednesday 18th December	£17.95	£22.95	£22.95	£25.95
Thursday 19th December	£17.95	£22.95	£22.95	£25.95
Sunday 22nd December	£17.95	£22.95	£22.95	£25.95
Monday 23rd December	£17.95	£22.95	£22.95	£25.95
Tuesday 24th December	£17.95	£22.95	£22.95	£25.95

Weekend Dates - our most popular dates, they fill up fast				
Friday 22nd November			£22.95	£28.95
Saturday 23rd November			£22.95	£28.95
Friday 29th November	£17.95	£25.95	£22.95	£28.95
Saturday 30th November	£17.95	£25.95	£22.95	£28.95
Friday 6th December	£17.95	£25.95	£22.95	£28.95
Saturday 7th December	£17.95	£25.95	£22.95	£28.95
Friday 13th December	£17.95	£25.95	£22.95	£28.95
Saturday 14th December	£17.95	£25.95	£22.95	£28.95
Friday 20th December	£17.95	£25.95	£22.95	£28.95
Saturday 21st December	£17.95	£25.95	£22.95	£28.95

Christmas celebrations and New Year Parties				
Wednesday 25th December				<i>see brochure</i>
Thursday 26th December	£17.95	£22.95	£22.95	£25.95
Friday 27th December	£17.95	£25.95	£22.95	£28.95
Saturday 28th December	£17.95	£25.95	£22.95	£28.95
Sunday 29th December	£17.95	£22.95	£22.95	£25.95
Monday 30th December	£17.95	£22.95	£22.95	£25.95
Tuesday 31st December				<i>see brochure</i>

CONTACT US

T: 01738 449 792 W: bothyperth.co.uk

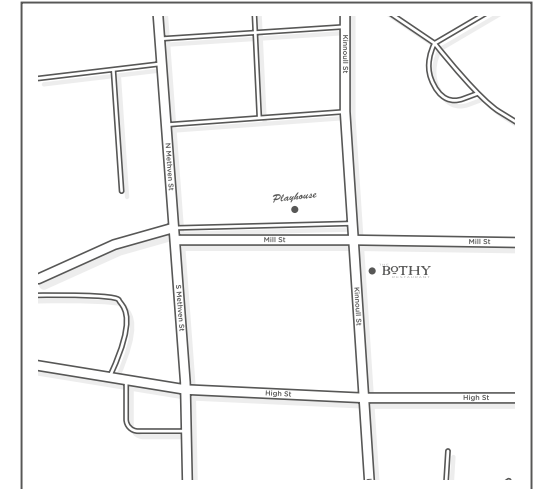
E: info@bothyperth.co.uk

A: 33 Kinnoull Street, Perth, PH1 5EN

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

 [thebothyperth](https://www.facebook.com/thebothyperth)  [bothyperth](https://www.instagram.com/bothyperth)



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 Perth 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



THE
BOTHY
RESTAURANT