aperetta

To secure your Christmas 2019 booking:

- Book online at enquiries@operettaglasgow.co.uk
- Book by calling us on 0141 204 3444. (A valid credit or debit card is required for securing the booking).
- Book at the restaurant.

Christmas 2019 Booking Form

Contact Name

Company Name (if applicable)

Contact No.

Email

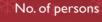
Date Time

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Express Christmas Lunch

(Deposit £5.00 per person) 28th Nov 23rd Dec. Mon - Fri 12pm - 3pm.



| Course



2 Course

No. of persons

3 Course Christmas Lunch

(Deposit £5.00 per person) 28th Nov to 23rd Dec. Mon - Fri 12pm - 3pm.

No. of persons

3 Course Christmas Dinner

(Deposit £10.00 per person) Only available Thursdays and Fridays from 28th Nov to 20th Dec from 4pm - 9pm

Additional Info. (dietary requirements, etc.)



Total Deposit

£

Please return this booking form along with your total deposit to Operetta, 58 Waterloo Street, Glasgow G2 7DA.

Tel: 0141 204 3444. operettaglasgow.com





CHRISTMAS MENU 2019

Operetta, 58 Waterloo Street, Glasgow G2 7DA. Tel: 0141 204 3444. operettaglasgow.com





SPICED PARSNIP SOUP () (v)

Aromatic Asian flavours transform the ordinary parsnip into a delicious warming soup.

HAGGIS PAKORA

This fusion pakora combines Traditional Scottish Haggis ingredients with Indian herbs and spices. Served with a chilli sauce.

STEAMED MOMOS

Bite-sized dumplings filled with minced meat and served with a spicy tomato sauce.

CHICKEN LIVER PATE

A French classic served with oatcakes and a red onion marmalade.

MAIN COURSE

TURKEY AND ALL THE TRIMMINGS

Breast and Leg of Turkey served with a sage and onion stuffing, chipolatas, roast potatoes, baby carrots, broccoli and homemade gravy.

BRISKET OF BEEF

Served on a bed of creamy spring onion mashed potatoes with a pancetta gravy and baby carrots.

SALMONTIKKA COGF

Grilled salmon fillets marinated with yoghurt and aromatic spices. Served with a multigrain mustard mash.

DOSA () (v)

A much loved South Indian dish, consisting of a freshly made thin pancake made from rice and lentils, filled with your choice of a chicken or vegetable masala. Served with chutneys and sambhar.

LASAGNE

Layers of pasta, bechamel sauce and our homemade Bolognese topped with a mozzarella and Parmesan cheese crust served with side salad.

BEETROOT AND SQUASH WELLINGTONS (v)

Roasted Beetroot and Butternut Squash infused with thyme and cooked in filo pastry drizzled with basil pesto and served with crispy kale.







DESSERTS

CHRISTMAS PUDDING

Traditional Christmas Pudding served with vanilla ice cream and redcurrants.

MINCE PIES

A sweet pie filled with a mixture of dried fruits and spices. Served with pouring cream or ice-cream.

RICE PUDDING (KHEER) GF

A popular Indian sweet dessert made with Basmati rice, milk, nuts and saffron.

CHOCOLATE FUDGE CAKE GF

Served hot with your choice of pouring cream or ice-cream. Gluten-free option available.

CHRISTMAS COCKTAILS

AFTER EIGHT				£5.95
Vodka, creme de menth, cren	ne de cac	ao and do	uble crear	n
WHITE CHRISTMAS				£5.95
Vanilla Vodka, coconut cream	and cren	ne de caca	ao over ice	e.
CHRISTMAS COSMO				£5.95
Vodka, triple sec, cranberry j	uice, lime	and ginge	r beer.	
JINGLE BAILEYS				£5.95
Chocolate Baileys shaken wit	th vodka a	and poure	ed over ice	
CRANBERRY MAMOSA				£8.95
Cranberry, Ginger Ale and Pr	osecco.			
RASPBERRY LIMONCEL	.LO			£8.95
Limoncello and Prosecco, gar	nished w	ith frozen	raspberri	es.
SLEIGH DRIVER MOCK	TAIL			£3.95
Ginger Beer and cranberry ju	uice over	muddled	raspberrie	s.

EXPRESS CHRISTMAS LUNCH

I COURSE £12.95 per person.

2 COURSE £15.95 per person.

£5.00 deposit per person.

Available from 2nd to 20th December Mon - Fri (12pm - 3pm)

CHRISTMAS LUNCH

3 COURSES £19.95 per person.

£5.00 deposit per person.

Available from 2nd to 20th December Mon - Fri (12pm - 3pm)

CHRISTMAS DINNER

3 COURSES £24.95 per person.

(includes one glass of house wine, prosecco or a soft drink)

£10.00 deposit per person.

Only available on Thursdays and Fridays from 28th Nov. to 20th Dec. (4pm - 9pm)

PARTIES OF 20+ RECEIVE COMPLIMETARY GLASS OF MULLED WINE UPON ARRIVAL

To secure your 2019 Christmas booking please see overleaf.



