



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

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

No. of persons

1 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

STARTERS

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, baby carrots.

SALMONTIKKA ♡ GF

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.

THAI GREEN CURRY 🍲 (v)

A fragrant and creamy Thai Green Curry with your choice of chicken or vegetables. Served with Basmati rice.

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

Vodka, creme de menth, creme de cacao and double cream

£5.95

WHITE CHRISTMAS

Vanilla Vodka, coconut cream and creme de cacao over ice.

£5.95

CHRISTMAS COSMO

Vodka, triple sec, cranberry juice, lime and ginger beer.

£5.95

JINGLE BAILEYS

Chocolate Baileys shaken with vodka and poured over ice.

£5.95

CRANBERRY MAMOSA

Cranberry, Ginger Ale and Prosecco.

£8.95

RASPBERRY LIMONCELLO

Limoncello and Prosecco, garnished with frozen raspberries.

£8.95

SLEIGH DRIVER MOCKTAIL

Ginger Beer and cranberry juice over muddled raspberries.

£3.95

EXPRESS CHRISTMAS LUNCH

1 COURSE £13.95 per person.

2 COURSE £16.95 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)

**To secure your 2019 Christmas booking
please see overleaf.**

♡ Healthy option GF Gluten Free 🍲 Hot (v) Vegetarian