

The Blue Poppy Restaurant

Three Course Served Lunch

(For small groups 10 - 24 people)

Salad
Mixed organic greens, balsamic dressing

Choice of Entrée:

Pasta
Rigatoni, Two Rivers chorizo and squash ragu, fresh herbs,
Parmesan, marinated summer squash
Vegetarian option available
or

Butter chicken curry
Spiced rice, toasted cashews, fresh cilantro, dahi sauce, pickled vegetables, naan
Vegetarian option available
or

Smash beef burger
Aged cheddar, house-made brioche bun, signature house-made sauce,
dill pickle, lettuce, signature spiced fries

Dessert
Raspberry cheesecake
New York-style cheesecake, lemon sponge

Coffee and tea

SAMPLE MENU

The Butchart Gardens takes dietary restrictions seriously and makes every effort to accommodate all requests.

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies special dietary requirements.

Despite all reasonable efforts, we cannot guarantee a completely allergen-free environment due to the nature of our operation and the fact that we do use products sourced from outside suppliers.



The Butchart Gardens
▪Over 100 Years in Bloom▪
National Historic Site of Canada