

THE OLIVE TREE

SUTTON GREEN

Christmas 2017 Gluten Free Menu

STARTERS

Pea, mint & watercress soup, grilled goat's cheese, seeded roll, balsamic butter

Springs of Sussex smoked salmon, popped capers, beetroot gin dressing

Wild boar & apple terrine, wheat-free crackers, horseradish slaw, leaves

Pheasant, smoked bacon & shallot croquettes, herb salad

Individual baked camembert, toasted roll, port jelly

MAINS

Roast British turkey, bacon shards, lemon & thyme stuffing, roast potatoes,
seasonal vegetables, house jus

Pink rump of lamb

dauphinoise potatoes, seasonal vegetables, red wine & roast garlic jus

Triple cooked pork belly with quince jelly, roast potatoes, seasonal vegetables,
calvados jus

Pan-fried fillets of sea bream, lobster & chilli risotto, herb oil, seasonal vegetables

Cranberry, chestnut, feta, squash & spinach stack,
herb crushed potatoes, seasonal vegetables, basil oil

DESSERTS

Traditional GF Christmas pudding, clotted cream, brandy sauce

Fresh fruit platter with clotted cream

Spiced apple and plum wheat-free crumble, custard, mulled wine

Great British cheeseboard, GF crackers, port jelly

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2 Courses £25.95 3 Courses £31.95

£10 per head deposit, pre-order required 7 days in advance

10% service charge added to tables of 6 or more