Christmas at The Olive Tree

STARTERS

Soup

Roasted Butternut Squash and cumin or Chicken, sage and pearl barley broth both served with rustic breads

Salmon three ways

Poached Salmon and dill mousse, Springs of Sussex smoked salmon, Beetroot cured salmon, toasted rye bread lemon crème fraiche

Wild mushroom fricassee

on olive sourdough toast, peashoot and microherb salad (v)(ve)

Warm salad

Seared pigeon breast & Confit Duck leg, with morello cherries

Buffalo mozzarella

marinated in green & red pesto, wrapped in smoked bacon on balsamic leaves

MAIN COURSE

Roast Norfolk black turkey breast and chestnut & pork stuffed turkey leg

pigs in blankets, spiced bread sauce, Yorkshire pudding, duck fat roast potatoes, glazed parsnips, chantenay carrots, pan fried brussels sprouts with chorizo, & thyme gravy

Seared cannon of lamb, slow roasted shoulder of lamb

rosemary redcurrant jus, potatoes Dauphinoise, glazed parsnips, chantenay carrots, pan-fried brussels sprouts with chorizo

Seared Sea Trout fillet

with wilted spinach & almond butter, seasonal vegetables & rosemary parmentier potatoes

Pan fried Duck breast

thyme, orange & red onion marmalade, duck fat roast potatoes & seasonal vegetables

Mushroom & chestnut wellington

with red wine & thyme gravy, creamy mash and seasonal vegetables (v)(ve)

DESERT

Christmas pudding, brandy sauce

Hot mincemeat & vanilla icecream filo parcel dusted with cinnamon icing sugar

Clementine & mulled spiced crème brulee with lemon shortbread

Dark chocolate & chestnut roulade, with blood orange clotted cream

Classic French cheeseboard, baguette, fig & honey chutney

Vegan dessert option available on request

-Mini mince pies to finish-

2 Courses £27.95

3 Courses £33.95

£10 per head deposit, pre-order required 7 days in advance 10% service charge added to tables of 6 or more

This menu is available from November 29th until December 22nd not available on Sundays

To book your table

Call on 01483 729999

or email

info@theolivetreesuttongreen.co.uk