

THE OLIVE TREE

SUTTON GREEN

Christmas 2017 Menu

STARTERS

Pea, mint & watercress soup, grilled goat's cheese, rustic bread, balsamic butter
Springs of Sussex smoked salmon, popped capers, beetroot gin dressing, rustic bread
Wild boar & apple terrine, long crostini, horseradish slaw, leaves
Pheasant, smoked bacon & shallot croquettes, herb salad
Individual baked camembert, toasted ciabatta, port jelly

MAINS

Roast British turkey, pigs in blankets, lemon & thyme stuffing, roast potatoes,
Yorkshire puddings, seasonal vegetables
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 filo cracker,
herb crushed potatoes, seasonal vegetables, basil oil

DESSERTS

Traditional Christmas pudding, clotted cream, brandy sauce
Raspberry & white chocolate brulée cheesecake, raspberry coulis
Spiced apple and plum crumble, custard, mulled wine
Great British cheeseboard, crackers, port jelly

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Mini mince pies to finish

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