

# Christmas at The Olive Tree

## STARTERS

### **Soup**

Celeriac velouté, watercress oil, crispy leeks, herb croutons

### **Gin cured trout**

Popped capers, lemon crème fraîche, sourdough crisps, micro cress (gfo)

### **Duck liver & Cognac parfait**

Chargrilled sourdough, caramelized red onion chutney, pickled vegetables (gfo)

### **Salt baked beetroot**

Smoked goat cheese mousse, gremolata, hazelnut praline, daikon, sorrel (veo)

## MAIN COURSE

### **Roast Norfolk turkey**

Roast potatoes, braised red cabbage, pigs in blankets, maple parsnip & carrots, fried sprouts and smoked bacon, apricot & sage stuffing, jus

### **Charcoal venison haunch**

Potato & shallot rosti, roasted baby carrots, rainbow chard, chocolate jus

### **Wild mushroom, spinach & mozzarella puff pastry parcel**

Roast potatoes, braised red cabbage, maple parsnips, carrot mash, garlic fried sprouts, onion & sage stuffing, vegetarian red wine jus (v, veo)

### **Pan fried hake**

Saffron parmentier potatoes, buttered spinach, red pepper velouté, sourdough, rouille

## DESSERT

### **Traditional Christmas pudding**

Brandy crème anglaise

### **Irish coffee cheesecake**

Salted caramel popcorn, popcorn tuile

### **Chocolate brownie**

Honeycomb ice cream, chocolate sauce(veo)

### **Trio of Meadow Cottage ice creams**

Jamaican rum & raisin, chocolate, honeycomb, Christmas cake crumb

### **Artisan British cheeseboard**

Norbury Blue, Dirty Vicar Sussex Charmer.

Grapes, celery, apple, assorted crackers, chutney (£4 supplement)

Mini mince pies to finish



2 Courses £25

3 Courses £30

This menu is available from  
Mon 29th Nov until Thurs 23rd Dec

Not available on Sundays