



The Olive Tree

CHRISTMAS MENU

Starters

Caramelised shallot & goat's cheese galette,
cranberry and port chutney, balsamic glaze (v)(veo) (gfo)

Chicken & chorizo Ballentine, oyster mushrooms,
toasted sourdough, black garlic aioli (gfo)

Smoked haddock rillettes, toasted brioche,
watercress mayonnaise, micro herbs (gfo)

Roasted Jerusalem artichoke soup, crispy leeks, croutons (v)(veo)

Mains

Breast & leg of Norfolk turkey

stuffing, roast potatoes, braised red cabbage, maple parsnips,
honey roast carrots, bacon fried Brussels sprouts,
pigs in blankets, red wine gravy (gfo)

Portobello & spinach Wellington

stuffing, roast potatoes, braised red cabbage, maple parsnips,
honey roast carrots, garlic fried Brussels sprouts, red wine gravy (v)(gfo)

Pan fried fillet of Sea Bass

sticky rice, chargrilled pak choi,
honey, sesame & chilli sauce (gf)

Chestnut mushroom & bacon stuffed pork tenderloin roulade

garlic & thyme fondant potato, savoy cabbage,
cider & wholegrain mustard jus (gf)

Golden fried homemade gnocchi

chargrilled Tenderstem,
red pepper purée, rocket, parmesan (v)(gfo) (veo)

Desserts

Chocolate delice, salted caramel, coconut ice cream, cocoa tuile (v)(gfo)

Stem ginger & orange steamed pudding, vanilla custard (v)

White chocolate & Chambord cheesecake,
raspberry & mint compote, poppy seed tuile (v)

Traditional Christmas pudding, brandy sauce (v)

Vegan chocolate brownie, vanilla ice cream, chocolate sauce (ve)(gf)

Cheeseboard (£4 supplement)

2 course £24.95 | 3 course £30.95

Available 29th November to 23rd December, Tuesday to Saturday

(V) = VEGETARIAN, (VE) = VEGAN, (VEO) = VEGAN OPTION (GF) = GLUTEN FREE, (GFO) = GLUTEN FREE OPTION