

The Olive Tree

CHRISTMAS DINING

TO BEGIN

Wild mushroom & roasted garlic velouté mini croutons, truffle oil
(gfo)(v)(veo)

Treacle cured salmon lemon crème fraîche, pickled radish,
watercress, rye crisps (gfo)

Smoked duck breast pomegranate, chicory, Parmesan, roasted chestnuts (gf)

Roasted beetroot salad goat's cheese, candied walnuts, pickled shallots,
rocket, vinaigrette (gf)(v)(veo)

THE MAIN EVENT

Duo of turkey – Braised breast & confit leg bon bon sage & onion stuffing,
pigs in blankets, roast potatoes, parsnip purée, honey roasted carrots,
braised red cabbage, sprouts & bacon (gfo)

Artichoke, leek & cheddar galette roast potatoes, parsnip purée, honey roast
carrots, braised red cabbage, sprouts & chestnuts (v)

Beef short ribs horseradish mash, chargrilled braised hispi cabbage, roasted
carrots, parsnip crisps (gfo)

Sea bream purple potato, Swiss chard, Champagne & lemon beurre blanc,
crispy shallot, dill oil (gfo)

Golden fried gnocchi roasted butternut squash, sage brown butter, crispy
kale, parmesan shavings (gfo)(v)(veo)

ROUND THINGS OFF PROPERLY

Milk chocolate mousse cake pistachio, dulce de leche (gf)(v)

Cinnamon spiced apple tarte tatin brandy snap, vanilla ice cream (v)

Christmas pudding brandy custard, candied orange (v)

Eggnog crème brûlée ginger shortbread (gfo)(v)

Selection of British cheeses artisan crackers, caramelised onion chutney,
quince, apple (ask server for cheeses available) + £5.50 surcharge

CHEESY FAIRY TALE ENDING

Opt for a selection of British cheeses as a 4th course (+ £10.50 surcharge)

2 courses £32.50 | 3 courses £37.50

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*please make us aware of any allergies or dietary requirements