

The Olive Tree

CHRISTMAS MENU

TO BEGIN

Roasted Parsnip & Apple Soup

Chestnut crumb, crispy sage, crème fraîche, house-made bread (v)(veo)(gfo)

Chicken Liver & Brandy Parfait

Toasted house-made bread, spiced plum chutney, pickled shallots (gfo)

Smoked Salmon & Prawn Rillettes

Pickled cucumber, lemon, dill, house-made bread (gfo)

Crispy Brie & Cranberry

Winter leaves, spiced cranberry, toasted hazelnuts

THE MAIN EVENT

Roast Turkey Breast & Slow-Cooked Leg

Roast potatoes, pigs in blankets, sage & onion stuffing, maple carrots, braised red cabbage, Brussels sprouts, turkey jus (gfo)

Slow-Braised Beef Featherblade

Horseradish mash, roasted roots, crispy onions, red wine & thyme jus (gfo)

Cider & Sage Pork Belly

Fondant potato, braised red cabbage, apple, crispy crackling, cider jus (gf)

Pan-Fried Hake

Parmesan crushed herbed potatoes, creamed leeks, crispy pancetta, caper & parsley sauce (gf)

Butternut Squash, Spinach & Chestnut Wellington

Roast potatoes, maple carrots, Brussels sprouts, braised red cabbage, sage & onion stuffing, cranberry & sage jus (v)(veo)

ROUND THINGS OFF PROPERLY

Traditional Christmas Pudding

Brandy crème anglaise, vanilla ice cream, cranberry compote (v)(veo)

Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream, candied pecans (v)

Christmas Tiramisu

Baileys, espresso, mascarpone, chocolate, gingerbread (v)

Chocolate & Clementine Délice

Clementine curd, chocolate crumb, orange sorbet (gf)

Local cheeseboard (+£6) *Selection of English cheeses, grapes, quince paste, fig, artisan crackers (gfo)*

or opt for our local cheeseboard as a fourth course for an additional £12.50

2 COURSE £31.50 | 3 COURSE £38.50

(gf) gluten free, (gfo) gluten free option, (veo) vegan option
Available Monday 30th November to Thursday 24th December. Pre-order required.
Please make us aware of any allergies or dietary requirements.