

# THE OLIVE TREE

## Christmas Menu 2024

2 COURSES £25.00

3 COURSES £30.00

Starters

✓ CARROT, COCONUT & CHILLI SOUP  
with a cheese & spring onion scone (M,G,C,SB)

SMOKED MACKEREL & HORSERADISH PATE  
with warm melba toast (F,G,M)

HAM HOCK TERRINE

with pickled red onions, English mustard and baked sourdough (G,Mu,Su)

✓ Gnocchi  
in a rich Mediterranean sauce (G,Su,SB,C)

Mains

ROAST TURKEY BREAST  
with pigs in blankets, crispy roasted thyme potatoes, sage and onion stuffing, roast parsnips, carrots, sprouts & a rich roast turkey gravy (G,M,Su,SB,C)

✓ BUTTERNUT SQUASH, BEETROOT & SAGE RISOTTO (C,Su,SB)

✓ MUSHROOM, SPINACH, ROAST GARLIC & RICOTTA FILO PASTRY PIE  
on a Mediterranean tomato sauce with sautéed pesto potatoes (G,M,Su,SB,C)

PAN FRIED HADDOCK FILLETS  
on a tomato & bean cassoulet (F,SB,Su,C)

Dessert

HOMEMADE BISCOFF CHEESECAKE  
with caramel sauce (G,M)

✓ HOMEMADE VEGAN TREACLE TART  
with lemon sorbet (G)

WARM CRUMBLE TOPPED HOMEMADE MINCE PIE  
with vanilla ice cream (G,M,Su)

HOMEMADE CHOCOLATE BROWNIE  
with salted caramel ice cream & chocolate sauce (SB,G,M)

✓ = this dish is suitable for vegans    ✓ = this dish contains no meat or fish products

### FOOD ALLERGEN NOTICE

If you have a Food Allergy please inform a member of our team and we'll be more than happy to help. Whilst we take care to prevent cross-contamination, we cannot guarantee that your dish will be free from allergenic ingredients as dishes are prepared in all areas where these ingredients are used.

### ALLERGEN CODES

C = Celery    E = Egg    Cr = Crustaceans    N = Nuts    Mo = Molluscs    S = Sesame Seeds  
P = Peanuts    M = Milk    G = Gluten    F = Fish    Su = Sulphites    Mu = Mustard    SB = Soya Beans    Lu = Lupin