



THE OLIVE GROVE



CHRISTMAS MENU

£40pp

To Start

PAN FRIED SCALLOPS GF
truffle pea puree, parmesan foam, bacon crumb

BEEF CARPACCIO GF
pickled pear, dijon-parmesan aioli

BUTTERNUT SQUASH SOUP VE LF GFO
truffle coconut cream, toasted pitta bread

STILTON & CARAMELISED ONION MUFFINS VG
fig compote

To Follow

MADEIRA & BLUEBERRY DUCK BREAST GF
celeriac puree, fiery asparagus

ORANGE GLAZED SALMON GF
parsnip puree, heritage carrots, beetroot

ROSEMARY MARINATED LAMB ROULADE GFO
roasted potatoes, garlic buttered brussel sprouts, Yorkshire pudding

PUMPKIN RISOTTO GF VEO
pomegranate seeds, walnuts, crumbled feta

To Finish

PORTOKALOPITA VG
whipped Metaxa cream

MAVRODAPHNE POACHED PEAR GF VG VEO LFO
cinnamon ice cream

CHOCOLATE & SULTANA BAKLAVA VG N

SELECTION OF HOMEMADE ICE CREAM & SORBET
please ask your server

GF- GLUTEN FREE, VG - VEGETARIAN, VE - VEGAN, LF - LACTOSE FREE, N - NUTS,
O - FOLLOWS AN ALLEGEN KEY WHEN AN ALTERNATIVE OPTION IS AVAILABLE

Menu available for bookings only - £10pp deposit required to confirm booking - Pre-orders due 1 week in advance - Cancellations/ reductions within 72hrs of booking will be charged the full price of the meal, and the £10 deposit will also be retained