

Christmas Menu

Starters

- Crispbread with Roasted Aubergine Pate and Feta V
Stuffed Tomatoes with herb Rice & Dried Fruits with Gremolata GF, LF, VE
Scallops with Pumpkin puree, Yogurt Pumpkin Seed Cracker V
Greek-style Cabbage stuffed rolls in Lemon Sauce & Crispy Shallots GF, LF

Mains

- Lamb Cutlets with Olive tapenade, Heritage Carrot & served with Nama
Red Wine Sauce GF
Roast Porchetta stuffed with Feta, Sun-dried Tomatoes, roasted Apples &
mashed Potato, served with Mavrodaphne jus GF
Duck breast pan fried with Parsnip puree, Peaches & confit Fennel served
with Redcurrant Sauce GF
Roasted Seabass, Mustard crust with Potato Terrine and Cream-Leek V
Baked Courgette with Borlotti Beans, Salsa Verde and flake Almonds GF, LF
VE

Desserts

- Chocolate Mosaics with biscuits, dried-Fruits, Caramel Tuille and Cherry gel
V
Gingerbread Tiramisu with Mastiha Ice-cream V
Vegan chestnut orange cheesecake with raspberry gel GF, LF, VE

40 dinner 35 lunch

GF = Gluten-Free, LF = Lactose Free, VE = Vegan, V=Vegetarian, N = contains Nuts,
OD = On Demand, Italics represent item(s) to be removed

10% optional gratuity will be added to the bill

Fine Print:

Menu is available for bookings only.

Applies to Christmas parties during November & December.

£10 per person non-refundable deposit for booking to be confirmed.

Items to be pre-ordered at least 1 week in advance.

Cancellation/Reduction policy: Any cancellation or reduction in numbers 3 days prior to arrival will be charged at full rate. Cancellations or reductions earlier than 3 days do not bear any cost except for the deposit.

email: reservations@the-olivegrove.co.uk