

# Christmas



WITH  
THE  
OLIVE GARDEN  
MEDITERRANEAN & SEAFOOD

## FESTIVE DINNER MENU

2 courses £27.50

3 courses £32.50



# FESTIVE DINNER MENU

## STARTERS

### *Olive Garden Home Cured Salmon*

With dill, parsley and grappa

### *Creamed Potato & Leek Soup*

With creme fraiche and basil oil.  
Served with bread

### *Smoked Haddock Risotto*

With crispy leeks and parmesan shavings

### *Feta, Beetroot & Pesto Salad*

Feta cheese, roasted beetroot,  
pine nut and basil pesto dressing

### *Mediterranean Antipasto*

A selection of cured meats, olives,  
mozzarella, sweet drop peppers and bread

## DESSERTS

### *Tarta de Queso*

Home made traditional Spanish  
cheesecake with fruit compote and cream

### *Warm Date & Ginger Sponge Pudding*

Our own date and ginger sponge with rum  
toffee sauce and vanilla ice cream

### *Our Sweet of the Day*

Please ask your server for today's dessert

### *Biscoff Slice*

With cream

## MAINS

### *Chicken Tagine*

Boneless chicken thighs, slowly braised with  
Moroccan spices, dates and honey with  
jewelled basmati rice

### *Venison Ragù*

Venison haunch pieces slowly cooked  
with a blend of Mediterranean spices,  
a hint of treacle and red wine with  
root vegetables and creamy mash

### *Turkey Paupiette*

Turkey breast stuffed with traditional stuffing,  
wrapped in smoked streaky bacon.  
Served with traditional trimmings

### *Oven Roasted Herb Crusted Salmon*

Tender stem broccoli, hollandaise  
sauce and truffle mash

### *8oz Sirloin Steak* (£5.00 supplement)

With pea shoots, chips and pepper sauce

### *Christmas Nut Roast*

With mushroom and red wine  
gravy, seasonal veg and potatoes

### *Duo of Festive Luxury Dairy Ices*

Christmas pudding  
and Brandy butter

