

**SPICY BUTTERNUT SQUASH AND PARSNIP SOUP (gf) (v)**

**GARLIC MUSHROOM POT**

Sautéed mushrooms, creamy garlic sauce. topped with cheesy bread crumbs. with a garlic bread slice.

**HAM HOCK & PICKLED CARROT TERRINE (gf)**

With golden beetroot pickalilly & oatcakes

**PRAWN & AVOCADO COCKTAIL (gf)**

North atlantic prawns on a bed of crushed avocado and baby gem lettuce, finished with marie rose sauce

*Decorative separator line*

**ROAST TURKEY**

Roasted turkey breast served with traditional trimmings.

**CUMIN, BUTTERNUT SQUASH & LENTIL WELLINGTON (v) (veg)**

With potatoes and seasonal vegetables

**BRAISED TOPSIDE OF BEEF (gf)**

Slow braised beef with baby onions, a red wine and treacle jus and chive mash

**ROASTED SUPREME OF SALMON (gf)**

with sugar snap peas, baby leek, potato, pac choi & ginger stir fry

*Decorative separator line*

**CHRISTMAS PUDDING & BRANDY SAUCE (v)**

**CHOCOLATE & ORANGE TORTE (gf) (veg)**

**FRESH FRUIT SALAD (v) (gf)**

A selection of fresh fruit with freshly whipped cream or a scoop of luxury vanilla ice cream

**£18.<sup>50</sup>**

**(gf) = gluten free (v) = vegetarian (veg) = vegan**



To book call us on  
01631 570347



THE  
OLIVE GARDEN

FESTIVE LUNCH  
MENU





To book call us on  
01631 570347



THE  
OLIVE GARDEN

FESTIVE DINNER  
MENU





