

Christmas Menu

Starters

chestnut & sweet potato soup (gf, lf)

sauté tiger prawns, crispy salad with quinoa, pomegranate & mint yogurt sauce (gf)

mavrodaphne wine & chicken liver pâté accompanied with sourdough walnut bread and crispy salad (lf)

lava portobello mushroom stuffed with four cheeses, fresh thyme & crispy salad (gf)

traditional greek trahana with cream, kefalotiri cheese and mussels cooked in bisque & onions

Mains

roast duck breast stuffed with foie gras on a bed of celleriac mousseline with a vinsanto santorini & dry fig sauce (gf)

braised lamb shoulder role infused with fresh rosemary on a smoked aubegine caviar with crushed potatoes, baby carrots & brussel sprouts served with gravy (gf)

a trilogy of meat:
lamb rack with aromatic herbs, vinsanto santorini & dry fig sauce; pork belly with crackling & apple chutney; beef croquette with celleriac mousseline served with brussels sprouts & baby carrots

baked salmon wrapped in vine leaves marinated with carob syrup on a bed of sweet potato mousseline and a dash of beetroot puree (gf)

lemon risotto, pan-fried mullet with baby artichoke & aromatic tomato oil (gf)

traditional greek vegetable tart with aubergine, courgettes, caremelised onions & bechamel accompanied with roast potatoes & crispy salad

Desserts

chocolate souffle infused with orange mousse & served with fresh vanilla ice cream

baklava with dates, walnuts & cognak

baked vanilla ice-cream in a phyllo pastry parcel with dry apricots & caramel sauce

selection of fresh ice-cream (gf)

33 dinner 29 lunch

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