

the Olive Branch

Christmas Menu 2019

Lunch

12-5pm

1 course £18

2 course £23

3 course £28

Dinner

5pm onwards

2 course £29

3 course £34

Free Dessert

Order all 3 courses and we will pay for your dessert
Monday - Wednesday

Starters

Sweet potato tortilla **GF** **V**

Our variation of the classic spanish omelette with sautéed onion, sweet potato, provolone cheese and spinach bound together with eggs

Paella pequena **GF** **N**

A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice

Trio fungi **V**

Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce on a garlic and herb crouton with fresh rocket leaves

Halloumi **V**

Halloumi cheese simply floured and deep fried, finished with sweet paprika, served with roast pepper and sun dried tomato chutney

Lamb kofta

Minced lamb rolled in fresh herbs and mint, cooked on our char grill, served with fresh tzatziki, lemon and rocket salad

Pesce fritto misto

A selection of market fish floured in paprika and deep fried, served with rocket salad, alioli and lemon

Side Orders (Not included in set menu price)

Saffron infused rice	3.95	Skin on Chips	2.45	Marinated mixed olives	4.25
Sweet potato fries	3.95	Warm bread	1.95	Marinated olives & feta	4.25
Garlic & paprika potatoes	3.95	Side salad	3.95	Garlic & herb mashed potato	3.95
Bread and dipping oils	4.25	Greek flat bread	1.95	Sauteed green vegetables	3.95
Garlic bread	4.25	Tzatziki dip	4.25	Garlic bread & cheese	4.45

V Denotes vegetarian

GF denotes gluten free

N denote contains nuts

D denotes dairy free

Main Course

Rigatoni con bleu

Rigatoni pasta with sautéed oyster, button and chestnut mushrooms, smoked pancetta and baby spinach in a creamy gorgonzola sauce

V (Vegetarian option available)

Agnolotti aragosta

Fresh handmade pasta shells filled with succulent lobster in a cream and white sauce finished with tiger prawns and a touch of lemon

Paella (for 2 people) **GF D N**

A spanish classic, king prawns, squid, chicken and chorizo with saffron infused rice, mussels, peppers and peas

Paella carne **GF D N**

Paella made with chicken thigh, pancetta, chorizo saffron infused rice, roast peppers and peas

V (Vegetable or **VE** Vegan paella available)

Paella sardinia **N**

Our twist on a paella from sardinia made with orzo pasta infused with saffron, king prawns, squid, tiger prawns, clams, mussels, roast peppers and green peas, finish with aioli

Porchetta

Rolled belly pork stuffed with garlic and fresh herbs roasted in its own juices, finished with a pancetta, mushrooms and thyme sauce served with a garlic and herb mashed potato

Seabass **GF D**

Pan fried seabass fillet on a bed of saffron rice, mushrooms, baby spinach, smoked pancetta and roasted red peppers

P (Pescatarian option available without pancetta)

Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow roasted in a light cream and smokey paprika sauce, served with saffron infused rice

Moroccan lamb shank **GF N**

Slow cooked lamb shank marinated in moroccan spices, sultanas, chickpeas and almonds, served with garlic and cumin mashed potato

Entrecote con chimichurri **GF** (served pink)

Strips of beef sirloin topped with chimichurri, on a bed of roast peppers, red onion, chorizo and paprika potatoes

Desserts

Tarta de santiago **GF V N**

A galician style almond cake, served with toasted almonds, honey and vanilla gelato

Tiramisu **V N**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

Panna cotta **GF**

A creamy lemon and vanilla infused panna cotta, topped with lemon curd and dehydrated raspberries

Chocolate and hazelnut tart **V N**

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut gelato

Dulce de leche cheesecake **V**

A biscuit base with vanilla infused whipped cream cheese, dulce de leche sauce, caramel shard and chocolate shavings

Trio of cheese

Manchego, provalone and goats cheese, served with sun dried and roast pepper chutney, quince and rustic crackers