

the Olive Branch

Christmas Menu 2021

Lunch

12-5pm

1 course £18

2 course £23

3 course £28

Dinner

5pm onwards

2 course £29

3 course £34

3 for 2

Order all 3 courses and only pay for 2
All day Tuesday & Wednesday

Starters

Halloumi **V**

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

Higaditos con almendras **N**

Pan fried chicken livers and smoked pancetta in a sweet wine and cream sauce, on a garlic crouton finished with fresh parsley and toasted almonds

Adobo bianco

White fish marinated in white wine vinegar, fennel seeds and oregano, lightly floured and deep fried, served with lemon and aioli

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 DF N**

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

Zucchini fritters **DF VE GF**

Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

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
Moroccan Cous cous	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 beans	3.95
Garlic bread	4.25	Tzatziki dip	4.25	Garlic bread & cheese	4.45

V vegetarian

GF gluten free

N contains nuts

VE vegan

DF dairy free

Main Course

Trio of fish **GF**

Grilled king prawns, seabass and octopus on a bed of roast pepper and squid ink risotto

Orzo saganaki

Orzo pasta with tiger prawns and baby spinach sauteed in a garlic, chilli and tomato sauce finished with feta cheese, coriander and ouzo

GF *Gluten free penne pasta available*

VE *Vegan option with grilled artichoke*

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 N DF**

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

Paella carne **GF N DF**

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

VE *Vegan option available*

Casarecce alla pesto **N**

Fresh homemade Casarecce pasta with fresh green pesto, chicken breast, sun dried tomatoes, finished with parmesan shavings and pine nuts

GF *Gluten free penne pasta available*

V *Vegetarian option available with mushrooms*

Porchetta **GF**

Rolled belly pork stuffed with garlic and fresh herbs roasted in its own juices, served with sun dried tomato and spinach mash potato, finished with salsa verde

Pollo valenciana

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

Moroccan lamb tagine **N**

Braised lamb marinated in moroccan spices, dried fruit and chickpeas served with a coriander, pomegranate and toasted almond cous cous, tzatziki and flatbreads

VE *Vegan potato and aubergine tagine available*

Escolopines Marsala (£6 surcharge)

Pan fried fillet steak medallions with sautéed mushrooms, in a marsala wine and cream sauce, served with garlic and herb mash potato and sauteed green beans

Desserts

Tarta de santiago **GF V**

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

Dulce de leche cheesecake

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

Bread and butter pudding **V**

Layers of baked italian panettone and french bread, with infused orange, cinnamon and vanilla milk, served with vanilla gelato

Chocolate and hazelnut brownie **V N**

A warm chocolate and hazelnut brownie, served with hazelnut gelato and hazelnut brittle

VE *Vegan option available*

Tiramisu **V N**

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

Trio of cheese

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

