

the Olive Branch

Christmas Menu 2023

Lunch

12-5pm

1 course £18

2 course £24

3 course £30

Dinner

5pm onwards

2 course £30

3 course £36

Starters

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, chargrilled, served with fresh tzatziki

Calamari fritti

Lightly dusted squid rings, seasoned with black pepper and paprika, served with aioli and lemon

Sweet potato tortilla **GF V**

A Spanish omelette made with onions, sweet potato, spinach and provolone cheese bound together with eggs, served with a tomato and onion salsa

Paella pequena **GF DF N**

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

VE *Vegan option available*

Arancini

Italian deep fried rice balls filled with chicken and chorizo, served with smoked paprika mayonnaise

Side Orders (Not included in set menu price)

GF Ratatouille 5.95

DF Sautéed aubergine, peppers, tomatoes
V and courgette a rich tomato sauce

V Patatas con tartufo 5.95

Potatoes in a creamy black truffle sauce oven baked with parmesan

GF Aubergine saganaki 5.95

V Sautéed aubergine in a tomato sauce with feta cheese and coriander

V Yamas Potatoes 5.95

Sautéed potatoes with spinach, sun dried tomatoes, red onion and feta

V Creamed spinach 5.95

Wilted baby spinach in a cream sauce

GF Sautéed greens 5.95

DF Sautéed courgette, spinach and peas
V finished in olive oil

GF Padron peppers 5.95

V Fried in olive oil, served with romesco sauce

GF V Mixed side salad 4.95

V Skin on chips 3.95

V Garlic bread 4.95

V Garlic bread with mozzarella 5.95

V Sweet potato fries 4.45

V vegetarian

GF gluten free

N contains nuts

VE vegan

DF dairy free

Main Course

Linguine Polpette

Linguine pasta with mini italian beef and pork meatballs, tossed in a tomato and basil sauce

Orzo Saganaki

Orzo pasta with tiger prawns, chillies, saffron and feta cheese in a rich basil and tomato sauce finished with coriander and a touch of ouzo

Paella carne **GF DF N**

Paella made with chicken, pancetta, chorizo saffron infused rice, roast peppers and peas
VE Vegan paella available

Gnocchi alla tartufo

Gnocchi with chicken, mushrooms and spinach in a creamy black truffle sauce finished with parmesan shavings
V Vegetarian option available

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

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

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

Merluza con almejas

Pan fried fillet of hake in a creamy broth with clams, potatoes and spinach finished with chervil

Pollo valenciana

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

Moroccan chicken tagine **N**

Chicken marinated in moroccan spices, dried fruit and chickpeas served with a coriander, pomegranate and toasted almond saffron rice, tzatziki and flatbreads
VE Vegan spinach and potato tagine available

Entrecote con chimichurri **GF** (£5 surcharge)

Beef sirloin cooked pink topped with chimichurri, on a bed of potatoes, feta cheese, red onion, spinach and sun dried tomatoes

Desserts

Passion fruit cheesecake

A biscuit base with vanilla infused mascarpone topped with a passion fruit puree, served with a mixed berry sorbet

Bread and butter pudding **V**

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

Trio of cheese

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

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 cocoa powder

Panna cotta **GF**

A panna cotta infused with dulce de leche, served with chocolate soil and salted caramel popcorn