2 courses £34

3 courses £40

the Olive Branch

Christmas Menu 2026

Mid-week offer £34

All day ..... Monday to Thursday

Order all 3 courses and pay only £34

Starters

Chicken and 'Nduja arancini
Italian deep fried rice balls with chicken, 'Nduja and mozzarella served with paprika mayonnaise

Trio fungi
Sautéed button, chestnut and oyster mushrooms in a rich creamy gorgonzola sauce, served on a garlic and herb crouton

Fabada asturiana DF
A spanish style stew made with belly pork, chorizo, black pudding, butter beans and roast peppers in a tomato sauce

Sweet potato tortilla V GF
A spanish omelette made with onion, sweet potatoes, spinach and provolone cheese bound together with eggs, served with garlic aioli

Paella pequena GF N
A mini paella with chicken, chorizo, red peppers, green peas and saffron infused rice
VE *Vegan option available*

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

Side Orders (Not included in set menu price)

Ratatouille GF DF V 7.95
Sauteed aubergine, peppers, tomatoes and courgette in a rich tomato sauce

Patatas con tartufo V 7.95
Potatoes in a creamy black truffle sauce oven baked with parmesan

Aubergine saganaki GF V 7.95
Sauteed aubergine in a tomato sauce with feta cheese and coriander

Yamas Potatoes V 7.95
Sauteed potatoes with spinach, sun dried tomatoes, red onion and feta

Creamed spinach V 7.95
Wilted baby spinach in a cream sauce

Sauteed greens GF DF V 7.95
Sauteed courgette, spinach and peas finished in olive oil

Cous cous salad V N 7.95
Cous cous with peppers ,apricots, almonds, feta, chickpeas, coriander and pomegranate

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 *vegetarian* GF *gluten free* N *contains nuts* VE *vegan* DF *dairy free*

Main Course

Rigatoni con tartufo
Rigatoni pasta with chicken and sauteed mushrooms in a creamy black truffle sauce finished with aged parmesan cheese
V Vegetarian option available

Orzo saganaki
Orzo pasta with tiger prawns and sauteed spinach, in a spicy tomato sauce finished with feta cheese, coriander and ouzo
GF Gluten free penne pasta available

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

Gnocchi con bleu
Italian potato dumpling with smoked pancetta, chestnut, button and oyster mushrooms, baby spinach in a creamy gorgonzola sauce

Paella (for 2 people) GF 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

Seabass GF DF
A pan fried sea bass fillet on a bed of saffron, oyster mushrooms, baby spinach, smoked pancetta and roast pepper risotto
Pescatarian option available without pancetta

Lebanese lamb
Pulled lamb marinated in Lebanese spices on a zartar flat bread, tahini sauce, deep fried chickpeas, zartar pickled red onion, hummous and cous cous

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

Entrecote con chimichurri GF (£5 surcharge)
Beef sirloin cooked pink and topped with chimichurri, on a bed of potatoes, feta cheese, red onion, spinach and sun dried tomatoes

Desserts

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

Limoncello tiramisu GF V
Our twist on a tiramisu, layers of lemon syrup soaked savoiardi biscuits, vanilla mascarpone and limoncello infused cream, with a meringue crumb

Espresso panna cotta GF
A velvety panna cotta infused with espresso served with chocolate and coffee bean crumb

Chocolate and hazelnut brownie V N
A warm chocolate and hazelnut brownie, served with hazelnut gelato and hazelnut brittle
VE *Vegan option available*

Dulce de leche cheesecake
A biscuit base topped with dulce de leche and vanilla infused mascarpone with chocolate crumb and dulce de leche sauce

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