

the Olive Branch

Christmas Menu 2018

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

GF Sweet potato tortilla

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

GF Paella pequena

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

Caldo gallego

A spanish tomato broth infused with smoked pork, chorizo, chickpeas and spinach, finished with mascarpone, served with warm rustic bread

V Halloumi

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	3.95
Sweet potato fries	3.95	Warm bread	1.95	Marinated olives & feta	3.95
Garlic & paprika potatoes	3.95	Side salad	3.95	Sun dried tomato & spinach	
Bread and dipping oils	3.95	Greek flat bread	1.95	mashed potato	3.95

Main Course

Gnocchi con bleu

Small italian potato dumplings with sautéed oyster mushrooms, pancetta and baby spinach in a light 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

GF Paella (for 2 people)

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

GF Paella carne

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

GF Vegetable paella

A paella made with mixed vegetables, mushrooms and saffron infused rice, finished with aioli
(Vegan option available)

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 sun dried tomato and spinach mashed potato

GF Seabass

D Pan fried seabass fillet on a bed of saffron rice, mushrooms, spinach, pancetta and roast red pepper
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

GF Moroccan lamb shank

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

GF Entrecote a la castellana

Thin strips of beef sirloin topped with chimichurri, on a bed of roast peppers, chorizo and patatas riojanas (served pink)

Desserts

V Bread and butter pudding

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

V Tiramisu

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

GF Panna cotta

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

V Chocolate and hazelnut tart

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

Dulce de leche cheesecake

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

V Trio of cheese

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