

THE OLIVE TREE

DINNER BUFFET SAMPLE MENU



Relaxed family-friendly buffet dining restaurant

SOUP

Seasonal Soup of the Day (V,D)

SALAD SELECTION

Italian Pasta Salad (V,D,G), Asian Coleslaw (V),

Moroccan Salad (G,V), Potato Salad (V,D)

Rocket, Mixed Leaves, Gem Lettuce (V)

Marie Rose (V,E), French Dressing (V,SD),
Garlic Mayonnaise (V,E), Mustard Dressing
(V,Mu,SD)

HORS D'OEUVRES

Ham Hock Terrine with Chutney (Mu,SD,G)

Anti Pasti Selection (SD) - Milano and Napoli
Salami, Parma Ham, Peppered Pastrami,

Assorted Pickles

Traditional Chicken Liver Paté (SD,E,D)

Marinated Green Lip Mussels (M)

Rollmops (F,Mu,SD)

Smoked Fish (F) - Smoked Salmon and

Smoked Mackerel with Honey Dill
Mayonnaise, Capers and Shallots

Baked Vegetarian Tart (V,E,D,G)

HOT BUFFET

TRADITIONAL

Slow Roasted British Meat

Cauliflower Cheese (V,D,G), Roast Potatoes (V),

Yorkshire Pudding (V,D,E,G)

Roasted Root Vegetables with Maple Glaze (V)

FISH

Asian Marinated Steamed Salmon

With pak choi, lime, ginger and chilli dressing (F)

Fish Pie

Mixed seafood in a rich sauce (F,Cr,D)

VEGETARIAN

Moussaka

Mediterranean vegetables baked in a tomato
sauce, topped with cheesy béchamel (V,G,D,E)

Gnocchi

Hand rolled potato gnocchi with Mexican bean
cassoulet (V,G,D,E)

Provençal Vegetable Casserole

Courgette, peppers, carrots, chickpeas,
lentils and smoked paprika (V)

ASIAN

Sweet and Sour

Ginger, garlic, soy marinated pork, golden fried,
topped with sweet and sour sauce (SD,S)

Korean Rice Noodle Stir Fry

Mixed seasonal vegetables with Gochujang
paste (V,S)

Chop Suey

Chinese marinated beef sautéed with bamboo
shoots, mushrooms and black bean sauce (S,SD)

INDIAN

Our Take on Traditional Chicken Tikka Masala

Vegetable Curry

Mixed vegetables and chickpeas, slow cooked
in a biryani sauce (V)

Dhal

Curried lentil and spinach (V)

Steamed Basmati Rice (V), Poppadums (V),

Naan Bread (V,G,D), Mango Chutney (V,Mu,SD)

WELSH

Welsh Lamb

Slow cooked and served with barley and
Dragon Mustard sauce (SD,Mu)

Leek and Potato (V)

Daily Brassica Selection (V)

ITALIAN

Pizza

Margherita

Stone-baked pizza with tomato sauce and
mozzarella cheese (V,G,D)

Barbecue Chicken

Stone-baked pizza with tomato sauce,
mozzarella cheese and BBQ chicken (V,G,D,SD)

Pasta

Tagliatelle

Narrow ribbons of artisan egg pasta (V,G)

Penne

Cylinder tubes of egg pasta (V,G)

Tomato Sauce (V), Cream Sauce (V,SD,D)

Three Courses - £35 per person



DESSERTS

Soft Whipped Vanilla Ice Cream (D)

Warm Homemade Cherry and Marzipan
Steamed Pudding (V,G,E,D,N)

Honeycomb (V), Chocolate Shavings (D,S),
Hundreds and Thousands (V,D,S), Crushed
Meringue, Desiccated Coconut

Vanilla Sauce (D,E), Chocolate Sauce,
Toffee Sauce, Strawberry Sauce

HOMEMADE PASTRIES, CAKES AND TARTS

Daily selection from our in house Pastry Shop

Lemon Meringue Pie (V,G,D,E,SD), White Chocolate
and Pistachio Tart (V,D,G,E,S,N)

Raisin and Fudge Flapjacks (V,D,G,SD), Black Forest
Swiss Roll (V,D,G,E,S)

Raspberry and Coconut Choux Puff (V,D,G,E,N),
Banana Mousse Cake (V,D,G,E)

Eton Mess (V,D,E), Fresh Fruit Salad (V)

Fruit Coulis (V), Compote (V) and Cream (D)

Olive Tree Cheese Board

Caerphilly Cheddar, Perl Las Blue, Perl Wen, Y-Fenni
with Mustard

Served with Grapes, Celery, Chutney and Cheese
Biscuits (V,D,E,G,C,Mu,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies

We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this.
Menu items marked will contain one or more of the following allergens.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds,
(SD) Contains sulphur dioxide, (L) Contains lupin