



 The
Olive Tree

Christmas Day

LUNCH

Christmas Day

LUNCH

Soup

Roasted chestnut and parsnip velouté with toasted pumpkin seeds (V)

Salad Selection

Chicory, radish, fennel, clementine and dill (V,SD)

Potato salad with chives and sour cream (V,D)

Moroccan spiced rice with red onion, apricots, sultanas, peppers, onion and mixed herbs (V,G,SD)

Marinated Greek salad with feta and kalamata olives (V,D)

Roasted beetroot with cherry tomatoes, rocket and pesto dressing (V,SD,N)

Caesar salad with smoked chicken (D,E,F,G)

Deli Bar

Pickled cabbage (V,SD), cucumber (V), beetroot (V,SD), gherkins (V,Mu,SD), olives (V), tomato (V), pickled onions (V,SD), mixed seeds (V), capers (V,SD) French dressing (V,SD,Mu), Marie Rose sauce (V,E), garlic vinaigrette (V,SD)

Hors d'Oeuvres

Honey roasted hand-carved ham (G,D)

Gala pie with Scotch egg and caramelised spiced pear chutney (G,D,E,Mu)

Beetroot falafel with tzatziki dressing (V,D,Se)

Salmon gravlax and smoked salmon with capers, lemon and watercress (F,Mu,SD)

Whole poached dressed salmon (F,D)

Red onion and goat's cheese palmier with pesto cream cheese (V,D,G,E)

Anti Pasti - Milano and Napoli salami, Parma ham and peppered pastrami with assorted pickles and condiments

Ice carving filled with succulent king prawns, crab claws, Penclawdd cockles and condiments (M,Cr,F,SD)

Smoked and peppered mackerel with fennel and dill salad (F)

Duck and orange liver parfait, red onion marmalade, toasted brioche (D,E,SD,G)

From the Carvery

Roasted sirloin of beef served with Yorkshire pudding and traditional gravy (G,E,D)

Traditional roast turkey with cranberry and pork sausage wrapped in bacon, apricot and pork stuffing, cranberry jus (SD)

Hot Buffet

Braised Lamb Breton style, with haricot beans (SD)

Steamed salmon, baby spinach, crayfish tail and lobster bisque (Cr,F,D,C,SD)

Grilled sea bass, charred baby gem lettuce, garden peas, pancetta and white wine sauce (F,D,SD)

Corn fed chicken stuffed with wild mushroom and truffle, served with creamed leeks (D,SD)

Beetroot potato gnocchi with ricotta, peas and mint (V,G,D)

Persian filo squash and pistachio parcels with Madeira gravy (V,N,G,SD)

Vegetable Accompaniments

Cauliflower cheese (V,D,G)

Brussels sprouts with chestnut and bacon (D,N)

Batton carrots (V,D)

Steamed kale, peas and broccoli (V,D)

Maple glazed parsnips (V)

Green beans with roasted shallots (V,D)

Steamed new potatoes with minted butter (V,D)

Thyme roasted potatoes (V)

Rosemary roasted butternut squash and sweet potato (V)

Desserts

Traditional Christmas pudding with brandy sauce (V,D,SD,G,E)

Chocolate bouche de Noël (V,S,D,G,E)

Spiced gingerbread torte (V,D,G,E,S,SD)

Mulled wine trifle (V,G,D,E,SD)

Salted caramel ganache cake (V,G,D,E)

Cranberry and cinnamon cupcakes (V,D,G,E,SD)

Seasonal exotic fruit platter (Ve)

Mrs Claus' Bakehouse

Traditional Italian panettone (V,G,D,E)

Traditional Austrian stollen (V,D,N,G,E)

Lemon meringue (V,G,E,D,SD)

Victoria sponge (V,G,E,D,SD)

Chocolate fudge cake (V,G,E,D,SD,S)

Funfetti cake (V,G,E,D,SD,S)

Salted caramel ganache cake (V,G,D,E)

Chocolate Fondue (V,D,S)

With strawberries, marshmallows (V,E), Turkish delight, sponge (V,G,E) and sprinkles

Olive Tree Cheese Board (V,D,E,G,C,Mu,SD)

Mature Black Bomber, Perl Las blue cheese, Red Devil and Hafod, served with grapes, celery, chutney and cheese biscuits

Freshly Brewed Coffee or Tea

Mince pies (V,G,SD)

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

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (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.