



 The
Olive Tree

Boxing Day

B U F F E T L U N C H

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BUFFET LUNCH

Fresh Bread

Artisan bread selection (V,G,S,Se)

Soup

Roasted candied butternut squash (V)

Salad Selection

Beef Thai noodle salad (S,G,Se)

B.L.T. potato salad
With smoked bacon,
baby gem lettuce and cherry tomatoes (E,Mu)

Mixed bean salad
Butter beans, kidney beans and green beans with red onion,
sweetcorn and herbs (V)

Italian pasta salad
With olives, artichoke, sun-dried tomatoes
and nut free pesto dressing (V,SD,G)

Caesar salad (D,E,F,G)

Deli Bar

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V),
cocktail gherkins (V,Mu,SD), olives (V), croutons (V,G,S),
pickled onions (V,SD), tomato (V), pumpkin seeds (V),
red onion (V), capers (V,SD), crispy onions (V,G),
hard boiled eggs (V,E)

Appetisers

Duck liver pâté on toasted brioche (D,G)

Greenland prawns and cream cheese on sourdough
crisp with capers, lemon and watercress (F,D,G,SD)

Whole dressed salmon (F,D)

Mushroom and goat's cheese palmier with truffle
mayonnaise (V,D,G,E,SD)

Anti Pasti - Milano and Napoli salami, Parma ham,
peppered pastrami with assorted pickles (SD,Mu,G)

Pickled herrings with celeriac remoulade (F,E,Mu,C,SD)

Ham hock terrine with piccalilli (Mu)

From the Carrery

Roasted leg of Welsh lamb infused with garlic and
rosemary, herb gravy (G,E,D,SD)

Slow roasted Welsh beef with beef jus (SD)

Yorkshire pudding (V,G,D,E), horseradish sauce (V,D,E,Mu)

Hot Buffet

Bouillabaisse of mussels, crayfish, salmon,
herbs and baby vegetables (Cr,F,M,C,SD)

Grilled sea bass, samphire and white wine sauce (F,D,SD)

Corn fed chicken stuffed with wild mushroom
and chorizo, with buttered kale (D,SD,E)

Potato gnocchi with tomato fondue,
basil and olives (V,E,G,D)

Bacon wrapped turkey breast, cranberry pork sausage
wrapped in bacon, sage and onion pork stuffing

Slow roasted pork belly, creamed potato, smoked
bacon, caramelised baby onions and gravy (SD,D)

Thai green vegetable curry (V)

Vegetable Accompaniments

Cauliflower cheese (V,D,G)

Sprouts, bacon and roasted baby onions

Steamed kale, peas and green beans (V)

Crushed carrot and swede (V)

Steamed Welsh potatoes with parsley butter (V,D)

Thyme roasted potatoes (V)

Steamed rice (V)

Desserts

Merlyn Welsh liqueur custard tarts (V,D,G,S,SD)

Cappuccino mousse cake (V,D,E,G,S)

Peach bellini chocolate pots (V,D,E,G,SD)

Chocolate and brandy truffle delicé (V,D,S,G)

Traditional Austrian stollen and mince pies (V,D,N,G,E,SD)

Strawberry and champagne pots (V,D,SD)

Chocolate choux buns (V,G,E,D,S)

Victoria sponge cake (V,G,D,E,S)

Butterscotch and walnut cake (V,G,N,D,E)

Fresh fruit platter (V) with cream (V,D),
coulis (V) and compote (V)

Hot Dessert

Traditional sticky toffee pudding (V,G,D,E,S,N)

With custard (V,E,D)

Chocolate Fountain (V,DS)

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

Olive Tree Cheese Board

Welsh mild cheddar, Perl Las blue, Perl Wen white
soft, Applewood smoked cheese, served with grapes,
celery, chutney, cheese biscuits and breadsticks
(V,D,E,G,C,Mu,SD,S)

Soft Whipped Vanilla Ice Cream (V,D)

With your choice of toppings:

Chocolate shavings (V,D,S), hundreds and thousands (V,S),
fudge pieces (V,D), crushed meringue (V,E,D), chocolate
sauce (V), toffee sauce (V,D), strawberry sauce (V)

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.