



 The  
Olive Tree

SEASONAL

*Sunday Lunch*

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## *Soup*

Celeriac soup with truffle oil (V,C)  
Croutons (V,G,S), bacon bits, crispy fried onions (V,G)

## *Appetisers*

Pressed potato terrine, cranberries  
and goat's cheese (V,D,Mu)

Duck terrine mousse on a mini brioche bun  
with chutney, orange and chicory (G,D,E,SD,S)

Roasted red pepper and Welsh feta tart,  
olive and garlic tapenade (V,G,E,D)

Anti Pasti (SD,Mu,G)

Milano & Napoli salami, Parma ham and peppered pastrami  
with assorted condiments, pickles and garlic ciabatta

## *Seafood Selection*

Smoked salmon blinis with caper mayonnaise (F,D,G,E)

Whole dressed salmon (F,D)

Garlic and parsley marinated mussels (M,SD)

Traditional prawn cocktail, Thousand Island dressing,  
iceberg lettuce (Cr,Mu,SD)

## *Deli Selection*

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)

## *Salads Selection*

Curried rice with red onions, peppers, sweetcorn,  
herbs and boiled egg (V,E)

Baby rocket with lemon and Gran Levante cheese (V,SD,D)

Pasta with sour cream, spring onions, bacon,  
sweetcorn and chives (D,G,E)

Sliced fennel, orange, mint and almonds (V,N)

Roasted beetroot with red apple and watercress (V)

Winter salad leaves (V)

## *From the Carvery*

**Traditional roast turkey**

With sage and onion pork stuffing, cranberry pigs in blankets,  
turkey jus, cranberry compote (SD)

**Roast beef**

Yorkshire puddings, horseradish sauce, beef jus (Mu,G,E,D)

## *Hot Buffet*

Baked spinach and ricotta cannelloni (V,D,G,E)

Slow roasted beef brisket, colcannon mash,  
shallot jus (D,SD,C)

Roasted sea bass with tomato salsa  
and buttered samphire (F,D,SD)

Corn fed chicken supreme stuffed with  
wild mushrooms and creamed leeks (D,SD)

Steamed salmon with fennel, asparagus  
and mussel sauce (F,M,D,SD)

Traditional nut roast with vegetarian gravy (V,N,S)

Roasted chestnut and cranberry pie  
with crispy puff pastry (V,G,D,E)

## *Vegetable Accompaniments*

Brussels sprouts with chestnuts (V)

Honey roasted parsnips (V)

Herb roasted carrots (V)

Roast potatoes with rosemary and garlic (V)

Cauliflower and mature Cheddar cheese (V,D,G)

Steamed panache of green vegetables (V)

New potatoes with parsley butter (V,D)

Roasted butternut squash and pumpkin (V)

## *Desserts*

Double chocolate bouche de Noël (V,S,D,G,E)

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

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

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

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

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

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

Seasonal fruit platter (V)

Celtic Manor's Christmas pudding  
with rum sauce (V,D,SD,G,E)

**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)

**Olive Tree Cheese Board**

Selection of Welsh cheeses 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. 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.