



The Olive Tree

New Year's Day

LUNCH

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SOUP

Roasted tomato, red pepper and basil soup (V)
Artisan bread selection (V,G,S,Se)

SALADS

Beetroot and kohlrabi with herb dressing (V,SD)
Chickpea, tomato and red onion (V)
Green beans and bulgar wheat with hibachi dressing (V,G,S,SD)
Blueberry, kale, broccoli and Edamame beans with lemon and ginger (V,S,SD)
Marinated Greek salad with feta cheese (V,D,SD)
Roasted beetroot with cherry tomatoes and rocket (V,SD)
Caesar salad with smoked chicken and avocado (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)

COLD BUFFET

Chicken paté with orange and fig chutney (D,E,SD)
Smoked salmon with mustard dressing (F,SD,Mu)
Whole poached salmon (F,D)
Pork, sage and onion sausage rolls (G,D,E)
Grilled halloumi with basil and toasted pine nuts (V,D)
Leek and smoked cheddar tart (V,D,G,E)
Prawn cocktail (Cr,E,SD)
Beetroot falafel with tzatziki dressing (V,D)
Lamb rillettes with mint and sourdough croutons (D,G)

FROM THE CARVERY

Roasted sirloin of beef with Yorkshire pudding, traditional gravy (G,E,D,SD)
Roasted Welsh pork and crackling with apple sauce

HOT BUFFET

Seared salmon with creamed leeks and dill cream sauce (F,D,SD)
Grilled sardines, sundried tomato and salsa verde (F)
Confit duck leg with braised red cabbage (SD)
Baked cod wrapped in Parma ham with butterbean cassoulet (F,SD)
Chicken supreme stuffed with black pudding, mushroom sauce (G,D,SD)
Potato gnocchi with spiced tomato ragu (V,G)
Beef madras and cardamom rice, poppadoms, garlic and coriander naan breads (G,D)
Spinach and ricotta tortellini (V,G,E,D)

VEGETABLE ACCOMPANIMENTS

Cauliflower cheese (V,D,G)
Braised red cabbage (V,SD)
Roasted carrots (V)
Maple glazed root vegetables (V)
Green beans with roasted shallots (V)
Roast potatoes with garlic and rosemary (V)
Parsley butter new potatoes (V,D)

DESSERTS

Carrot cake (V,G,E,D)
Lemon meringue pie (V,G,E,D)
Merlyn 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 delice (V,D,S,G)
Strawberry and champagne pots (V,D,SD)
Victoria sponge cake (V,G,D,E,S)
Butterscotch and walnut cake (V,G,N,D,E)

HOT DESSERT

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

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)

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.