



 The
Olive Tree

Seasonal Sunday Lunch



SOUP

Soup of the day (V)

Croutons (V,W,S), seeds, chilli flakes, crispy fried onions (V,W)

APERTISERS

Turkey and pork stuffing wraps (V,D,MU)

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

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

Milano and Napoli salami, Parma ham, peppered pastrami, assorted condiments and pickles (SD,MU)

Whole dressed salmon (E,D)

Traditional prawn cocktail with Thousand Island dressing and iceberg lettuce (CR,SD,MU)

Chargrilled vegetables with Welsh honey and mustard dressing, toasted pine nuts (V,MU,SD)

Mini vegetable samosa (V,W) with mango chutney (V)

SALAD SELECTION

Murciana pasta salad with black olives, fresh parsley, chopped tomatoes, roasted red peppers, basil and sherry vinegar dressing (V,W,SD)

Traditional Greek salad with tomato, cucumber, red onion, black olives, oregano, feta cheese and olive oil (V,D,SD)

Chunky British new potato salad with red onion, spring onion, parsley and plant-based mayonnaise dressing (V,SD)

Roast chicken and quinoa superfood salad with garden peas, radish, pomegranate, lemon and lime zest, black and white quinoa, mixed peppers and diced pineapple (SD)

Celtic coleslaw with white cabbage, carrot, Welsh leeks and plant-based mayonnaise (V)

Mixed salad leaves (V)

Herb vinaigrette (V,SD), honey and mustard dressing (V,MU), raspberry and sherry vinegar dressing (V,SD), homemade ranch dressing (V,D,E), balsamic vinegar (V), extra virgin olive oil (V)

DELI SELECTION

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

FROM THE CARVERY

Traditional roast turkey

Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing, turkey jus, cranberry compote (SD)

Roast beef

Yorkshire puddings (V,W,D,E), horseradish sauce (V,D,E,MU), beef jus (SD)

HOT BUFFET

Baked spinach and ricotta tortellini (V,D,W,E)

Slow roasted pork with creamed cabbage and caraway jus (D,SD,C)

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

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

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

Traditional chestnut and lentil roast, plant-based gravy (V,S)

Roasted chestnut and cranberry pie with crispy puff pastry (V,W,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,W)

Steamed panache of green vegetables (V)

New potatoes with parsley butter (V,D)

Roasted butternut squash and pumpkin (V)

DESSERTS

Handmade pastries, tarts and cakes – see buffet for allergens
Fresh fruit salad (V)

Soft Whipped Vanilla Ice Cream (V,D)

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 Welsh Cheese Board (V,D,E,W,C,MU,SD)

With grapes, celery, chutney and cheese biscuits

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide **Lifestyle:** 🌱 Plant-based, (V) Vegetarian