



 The
Olive Tree

Seasonal Sunday Lunch



SOUP & BREAD

- Soup of the day 🍴 (V)
- Herb croutons 🍴 (V,W,S), mixed seeds 🍴 (V), crispy onions 🍴 (V,W)
- Artisan bread selection 🍴 (V,B,W,S,SE)

SALADS

- Fusilli pasta with pesto and sundried tomatoes (V,W,D,SD)
- Potato salad with chives and sour cream 🍴 (V,D)
- Marinated Greek salad with feta cheese and kalamata olives (V,D)
- Roasted beetroot with cherry tomatoes and Welsh goat's cheese (V,D,SD)
- Moroccan spiced quinoa and squash with red onion, apricots, sultanas, peppers, onion and mixed herbs 🍴 (V,SD)
- Assorted leaves 🍴 (V)
- Herb vinaigrette 🍴 (V,SD), honey and mustard dressing (V,MU), homemade ranch dressing (V,D,E), balsamic vinegar 🍴 (V), extra virgin olive oil 🍴 (V)

DELI SELECTION

- Pickled cabbage 🍴 (V,SD), sweetcorn 🍴 (V), cucumber 🍴 (V), cocktail gherkins 🍴 (V,MU,SD), olives 🍴 (V), croutons 🍴 (V,W,S), pickled onions (V,B,SD), tomatoes 🍴 (V), pumpkin seeds 🍴 (V), red onion 🍴 (V), capers 🍴 (V,SD), crispy onion 🍴 (V,W), hard boiled eggs (V,E)

APPETISERS

- 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 and peppered pastrami with condiments and pickles (SD,MU)
- Whole dressed salmon (F,D)
- Traditional prawn cocktail with Thousand Island dressing and iceberg lettuce (CR,SD,MU)
- Chargrilled vegetables 🍴 (V,SD)
- Balsamic vinegar and toasted pine nuts
- Mini vegetable samosas 🍴 (V,W) with mango chutney 🍴 (V)

FROM THE CARVERY

- Roasted sirloin of beef with Yorkshire pudding and traditional gravy (W,E,D)
- Traditional roast turkey with thyme and sage pork sausage wrapped in bacon (SD), apricot pork stuffing (SD), turkey jus
- Cranberry compote 🍴 (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)
- 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 with plant-based gravy 🍴 (V,S)
- Roasted chestnut and cranberry pie with crispy puff pastry (V,W,D,E)

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 – allergens displayed on the buffet
- Fresh fruit salad 🍴 (V)

SOFT SERVE WELSH DAIRY ICE CREAM

- Cones 🍴 (V,W,S), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,D,E), desiccated coconut 🍴 (V), chocolate sauce 🍴 (V), toffee sauce (V,D), strawberry sauce 🍴 (V)

WELSH CHEESE BOARD

- Grapes, celery, chutney and cheese biscuits (V,D,W,C,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.

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