



# THE olive tree

## CHRISTMAS MENU | £35

### STARTERS

Leek and asparagus soup

Sautéed wild mushroom with warm brioche and mascarpone

Pepper stuffed with lobster meat, spinach, garlic, shallots and mixed spices

### MAIN COURSES

Turkey tournedos with roasted potatoes, vegetables, chestnuts and cranberry sauce

Lemon sole fillets stuffed with fine beans and asparagus, served with roasted potatoes and lemon butter champagne sauce

Rack of Yorkshire lamb served with mint mashed potatoes, honey roasted carrots, parsnip and rosemary jus

Baked aubergine stuffed with ricotta spinach in tomato sauce topped with mozzarella cheese and toast

### DESSERTS

Tiramisu


*alternate layers of liqueur soaked sponge and whipped cream directly sprinkled with cocoa powder*

Profiteroles Bianco


*choux pastry filled with chocolate cream and topped with vanilla flavoured cream*

Chocolate Soufflé with runny chocolate centre

Mango and passion fruit ice cream cheesecake (Gluten free)



A non-refundable deposit of 15 per person is required at the time of booking  
Meal pre-order is required by the 20th of December





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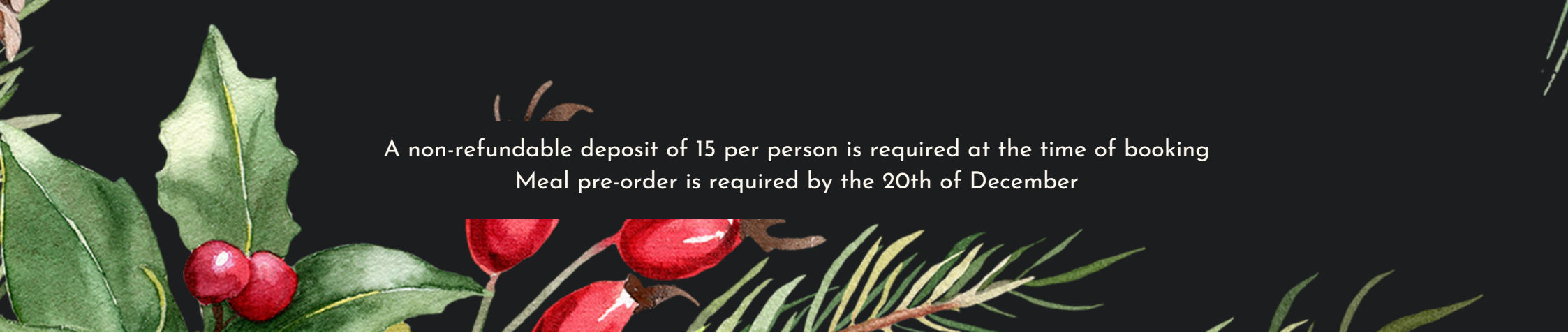
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