

HUNGRY OLIVE



Boxing Day Menu

26th December · £48.50 per person



Thank you for choosing to celebrate with us this Christmas.



Please advise our team of any allergies or dietary requirements before ordering, full allergen information is available on request. Some dishes may contain alcohol.

A discretionary service charge of 10% will be applied to the final bill.

Boxing Day Menu

Relax, Refuel, Feast

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STARTERS

Grilled Halloumi (V) : Charred halloumi, glazed in fig & honey, finished with toasted pistachio and peppery rocket

Pan-Seared King Scallops : With a silky minted pea purée, capers, parsley, lemon and olive oil

Chicken & Chorizo Gumbo : A smoky Louisiana-style broth with fresh chilli, red onions, garlic and chorizo

Braised Lamb Croquettes : Slow-braised lamb breadcrumbed until crisp and served with smoky chilli mayo

Creamy Tomato & Basil Soup (V) : A comforting classic, finished with toasted sourdough

MAINS

Festive Turkey Ballotine ★ Chef's Favourite : Rolled turkey breast, cranberry & pork stuffing, pigs in blankets, rich roast gravy, honey-roasted carrots and parsnips, wilted red cabbage and beef-dripping roast potatoes

Butternut Squash Risotto (V) : Creamy squash risotto with spinach, topped with melted brie

9oz Sirloin Steak : Chargrilled sirloin with rosemary-thyme fries, peppercorn sauce, and a rocket & parmesan salad

Supreme of Chicken : Roasted juicy chicken, served with potato gratin, asparagus and a white wine cream sauce

Grilled Salmon Supreme : In a velvety Tuscan-style sauce with spinach and sun-dried tomato

Glazed Pork Belly : Slow-cooked Pork belly infused with fennel and coriander served with creamy mash, roasted carrots, greens and apple & cider jus

Roasted Cauliflower Steak (V) : With a rich mushroom gravy, tender-stem broccoli, spinach and wild mushroom

Add sides: Any 2 for £8

Potato Gratin 5 Truffle Cauliflower Cheese 5 sautéed Wild Mushrooms 5
sautéed Spinach 4 Grilled Asparagus 5

DESSERTS

Chocolate Fudge Brownie : Warm and fudgy, served with Madagascan vanilla ice cream

Sticky Toffee Pudding : Served with Madagascan vanilla ice cream

White Chocolate & Honeycomb Cheesecake : Topped with a velvety chocolate sauce

Poached Pear : In spiced red wine, with Madagascan vanilla ice cream

