

HUNGRY OLIVE



Christmas Day Menu

25th December · £89.50 per person



HUNGRY
OLIVE



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.

Christmas Day Menu

A Celebration of the Season

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STARTERS

Roasted Butternut Squash & Chestnut Soup : Finished with a swirl of truffle oil, roasted chestnuts and toasted sourdough

Smoked Scottish Salmon : Dressed in lemon oil with salmon roe, capers, crumbled goat's cheese and toasted sourdough

Lamb Polpette : Slow-baked lamb meatballs in a rich tomato sauce, finished with melting buffalo mozzarella and fresh basil

Ham Hock Terrine : Hand-pressed ham hock, toasted brioche and a tangy piccalilli

French Onion Risotto (V) : Creamy onion risotto slow-cooked in white wine, topped with bubbling grilled gruyère

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

9oz Fillet Steak : Chargrilled British fillet topped with chicken liver parfait, parsnip purée, tender-stem broccoli and a cognac & peppercorn sauce

Pan-Roasted Seabass Fillet : With king scallops, a golden potato stack and a silky white wine and cream sauce

French-Trimmed Lamb Cutlets : With potato gratin, roasted carrots and parsnips, finished with a red wine jus

Wild Mushroom & Black Truffle Tagliatelle (V) : Hand-rolled tagliatelle tossed with wild mushrooms, white wine and cream sauce, garnished with black truffle slices and shaved parmesan

Add sides: Any 2 for £8

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

DESSERTS

Christmas Pudding : With double cream brandy custard

Lemon Tart : Tangy lemon tart with a refreshing lemon sorbet and mint

Passion Fruit Crème Brûlée : A silky set custard beneath a hand-torched, brittle caramelised sugar shell

White Chocolate & Honeycomb Cheesecake : Served with vanilla custard

Festive Cheese Board : A trio of British and French cheeses with crackers, grapes, apple and chutney

To finish

Tea or Coffee & Mince Pies

