



HUNGRY OLIVE



Festive Menu

25th November to 24th December · £39.50 per person



Thank you for choosing to celebrate with us this Christmas.



*Merry
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.

Festive Menu

Your Early Taste of Christmas

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STARTERS

Chicken Liver Pâté : Silky pâté with a red onion chutney and toasted bread

Roasted Butternut Squash & Parsnip Soup (V) : Velvety squash and parsnip soup with toasted sourdough

Italian Burrata (V) : Creamy burrata with roasted cherry tomatoes and green pesto

Roasted Pork Belly Bites : Served with honey mustard glaze

Prawn Cocktail : In a classic Marie Rose sauce with baby gem

Pan-Seared King Scallops **+£3 Supplement** : On minted pea purée with capers, parsley, lemon and olive oil

MAINS

Ballotine of Turkey ★ **Chef's Favourite** : With pigs in blankets, roast potatoes, cranberry sauce and gravy

Pan-Fried Salmon : Served with crushed baby potatoes, seasonal greens and a lemon butter sauce

Cauliflower Tagine (V) : Paprika-baked cauliflower and garden vegetables in Moroccan-spiced chickpeas, with fluffy couscous

Lamb Shank : Served with creamy mash, roasted carrot and a rich red wine sauce

Glazed Pork Belly : Slow cooked and infused with fennel and coriander. Served with creamy mash, roasted carrots, greens and apple and cider jus

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

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 Madagascan vanilla ice cream

Chocolate Brownie : With Madagascan vanilla ice cream

Biscoff Cheesecake : Silky Biscoff cheesecake on a spiced biscuit base

Lemon Tart : Classic tangy lemon tart

