

ROCKIN AROUND

THE OLIVE TREE

SOUP

Spiced roasted butternut squash soup (V)
With herb croutons (V,G,S), mixed seeds (V)
and crispy onions (V,G)

SALADS

Pasta Salad Murciana (V,G,SD)
Fusilli pasta with black olives, fresh parsley, chopped tomatoes,
roasted red peppers, basil and sherry vinegar dressing

Traditional Greek Salad (V,D,SD)
Diced tomato, cucumber, sliced red onion, black olives, oregano, feta
cheese and olive oil

Chunky British New Potato Salad (V,SD)
Red onion, spring onions, parsley, vegan mayonnaise dressing

Roasted Chicken and Quinoa Superfood Salad
Roasted British chicken, garden peas, sliced radish, pomegranate,
lemon and lime zest, black and white quinoa, mixed peppers and
diced pineapple (SD)

Celtic Coleslaw (V)
White cabbage, grated carrot, sliced Welsh leeks and mayonnaise

Mixed Salad Leaves (V)

Herb vinaigrette (V,SD), **honey and mustard dressing** (V,Mu),
raspberry and sherry vinegar dressing (V,SD), **homemade ranch**
dressing (V,D,E), **balsamic vinegar** (V), **extra virgin olive oil** (Ve)

DELI SELECTION

Pickled cabbage (V,SD), **sweetcorn** (V), **cucumber** (V), **gherkins**
(V,Mu,SD), **olives** (V), **croutons** (V,G,S), **pickled onions** (V,G,SD),
tomato (V), **pumpkin seeds** (V), **red onion** (V), **capers** (V,SD),
crispy onion (V,G), **hard boiled eggs** (V,E)

APPETISERS

Potato frittata with cranberries and Welsh goat's cheese (V,D,E)

Smoked salmon with avocado dip and watercress salad (F,D,Mu,SD)

Duck terrine, Welsh tomato chutney, orange and chicory (D,E,SD)

Roasted red pepper and feta tart with olives
and black olive tapenade (V,G,E,D)

Pork pies with apple chutney (G,D,E,SD)

Anti Pasti - Milano and Napoli salami, Serrano ham, peppered
pastrami with assorted condiments and pickles, garlic ciabatta
(SD,Mu,G)

Garlic and parsley marinated mussels (M,SD)

Peppered mackerel with fennel and dill salad (F,SD)

FROM THE CARVERY

Traditional roast turkey with sage and onion pork sausage wrapped
in bacon, apricot pork stuffing, turkey jus, cranberry compote (SD)

HOT BUFFET

Slow cooked pork belly with braised red cabbage, Cognac and pink
peppercorn sauce (SD,Mu)

Roasted chicken supreme fillet with wild mushroom sauce (D,SD)

Slow roasted brisket with Colcannon mash and shallot jus (D,SD)

Steamed salmon with spinach, asparagus and mussel sauce
(M,F,D,SD)

Oven baked cod with braised curried lentils (F)

Traditional nut roast with vegan herb gravy (V,N,S)

Festive filo parcel with mushrooms, chestnuts and spinach,
red pepper sauce (V,G,N)

VEGETABLE ACCOMPANIMENTS

Curried Brussels sprouts (V)

Roasted parsnips (V)

Buttered baby carrots (V,D)

Roast potatoes with rosemary and garlic (V)

Cauliflower and mature Cheddar cheese (V,D,G)

Steamed panache of green vegetables (V)

New potatoes with parsley butter (V,D)

DESSERTS

Traditional Christmas pudding with Rum sauce (V,D,SD,G,E)

Chocolate Bouche de Noel (V,S,D,G,E)

Spiced gingerbread torte (V,D,G,E,S,SD)

Mulled wine trifle (V,G,D,E,SD)

Traditional Austrian stollen (V,D,N,G)

Funfetti cake (V,G,E,D,S)

Salted caramel ganache cake (V,G,D,E)

Cranberry and cinnamon cupcakes (V,D,G,E,SD)

Seasonal fruit platter (V)

Soft Whipped Vanilla Ice Cream (V,D)

Topped with:

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)

Olive Tree Cheese Board (V,D,G,C)

Selection of Welsh Cheeses served with grapes, celery, chutney
and cheese biscuits

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.
(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg,
(F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery,
(Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.