



## Festive set lunch menu

**£18.50** 2 course menu

**£22.50** 3 course menu

### Starters

Seasonal soup of the day.

Risotto of cep mushroom with its own velouté and parmesan crackling.

Tranche of Cornish cod, caramelised garlic dressing and parsley.



### Main

Panfried potato gnocchi, crown Prince squash and parmesan.

Breast of butter poached pheasant, braised Alsace cabbage and pumpkin purée.

Panfried ray wing with pancetta, kale and cocotte potatoes.



### Puddings

The Queensberry Christmas pudding with brandy custard.

Bourbon vanilla panna cotta, poached berries and blackberry sorbet.

Flourless valrhona chocolate cake, peanut butter ice cream.



# OLIVE Tree RESTAURANT

## Additional courses and Side dishes

### Amuse Bouche

Jerusalem artichoke velouté	<b>£3.00</b>
Spiced Mackerel with pickled vegetables	<b>£5.00</b>

### Vegetables

Roast ironbark squash with parmesan and aged balsamic	<b>£4.00</b>
Rosemary and garlic roast roseval potatoes	<b>£4.00</b>

### Intermediate

Raspberry sorbet finished with pink Champagne	<b>£4.00</b>
Cannelloni of Scottish King scallop, Caviar cream	<b>£12.25</b>



Freshly brewed coffee and leaf tea with Christmas rum truffles and mince pies	<b>£4.75</b>
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This menu is available from 1st – 23rd December, parties of eight or more guests are asked to pre-order in advance or select a set menu with one dish per course to be served to the entire party. For larger parties of twenty or more, please contact the events team to discuss the individual requirements for your event. Please note that we add 10% gratuity to every bill. 100% of tips are shared with the team