



The Olive Tree Restaurant

À la carte menu
Saturday 20 March 2010

Homemade Carrot and Ginger soup (v) £5.50

Charles McLeod black pudding topped with poached egg on duck liver enriched sauce £8.50

Twice baked cheese soufflé with cheddar cheese & spinach (v) £8.95

Baked avocado filled with cream cheese, apricots & walnuts topped with stilton £6.50

Cured salmon with soured cucumber and potato salad in olive oil with lemon £7.50

Melon with Parma ham, mango salad dressed with grain mustard and honey £6.50

Smoked haddock, leek and prawn gratin glazed with parmesan £6.95

Olive Tree Chicken liver parfait with plum chutney and toasted brioche £6.50

Scallops wrapped in pancetta on pea puree £10.50

Welsh (6oz) fillet steak on Portobello mushroom with green peppercorn or red wine sauce £22.95

Braised Guinea fowl with cracked black peppercorns honey and port £16.50

Lemon sole fillets "Malaysian style" deep fried with lemon, ginger & chili cream sauce £19.00

Marinated breast of duck in ginger & soy on a port & orange sauce £18.50

Roast rack of Welsh lamb with herb crust and pesto jus £20.95

Pan fried fillet of salmon with a lemon and chive cream sauce £14.95

Ratatouille with grilled goats cheese (v) £13.00

Baked fillet of Panga fish topped with herb crust on lemon cream sauce £13.95

Pan fried pork tenderloin, calvados and caper sauce £13.95

Pan fried fillet of wild sea bass with fennel and tomato sauce £21.50

All served with bread, potatoes of the day and mixed vegetables

Please advise a member of staff of any food allergies prior to ordering

Proprietor/ Chef Martin Dobson

Parties of 8 or over are subject to a 10% service charge

Sunday lunch, £20 for three courses or £16 for two courses