



The Olive Tree Restaurant

Sunday Lunch 10/01/10

Smoked haddock, leek and prawn gratin glazed with parmesan

Homemade tomato and basil soup with parmesan sippets

Home cured salmon with honey and mustard dressing

Baked avocado filled with cream cheese, walnuts and apricots, glazed with stilton

Olive tree chicken liver pate, spiced plum chutney and melba toast

Crisp, deep fried marinated strips of beef, spicy mayonnaise

Roast loin of pork with apple sauce crackling and gravy

Roast topside of Usk valley beef with Yorkshire pudding & red wine gravy

Grilled salmon steak with a lemon and chive cream sauce

Pan roast chicken supreme, wood mushroom sauce

Grilled goats cheese on ratatouille (v)

Monkfish in a creamed saffron ragu, asparagus, tomato and basil (supp.£4)

(All served with a selection of seasonal vegetables, roast potatoes)

Hot banana crepe with maple syrup and vanilla ice cream

Cointreau and buttermilk pannacotta, fresh raspberries

Bramley apple crumble with cinnamon and custard

Selection of cheeses, celery, apple and crackers

Cider and sherry Christmas pudding, rum sauce

New York style cheesecake with brandied currants

*Please advise a member of staff of any food allergies **PRIOR** to ordering*

Two course £16.00 Three courses £20

Childs two course £11.95 Three courses £14.95

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

Chef Daniel Howell

www.the-olive-tree.net