



Fig & Olive

Christmas Menu A £26.95 (Available lunch and dinner)

Starters

French Onion Soup

Topped with soldier toast and grated cheddar cheese

Pan Fried King Prawns

Served with rocket salad & fresh gremolada with chili aioli

Duck Pate

With toasted brioche and light spiced fig chutney

Vegetarian mix meze plater (vegan)

Hummus, crushed aubergine, ezme salad, garlic marinated olives, stuffed wine leaves and toasted pitta

Grilled Goat Cheese Salad

On a bed of red peppers, mix leaves, olive tapenade, basil pesto and roasted almonds

Braised Pig Cheeks

Served with garlic mash potatoes, wild spinach and pork crackling

Main courses

Grilled Entrecote Steak

With homemade goose fat chips and & peppercorn sauce

Traditional Christmas Turkey

With, chipolata sausages, savoy cabbage, chestnut, caramelised root vegetables and redcurrant jelly

Roasted Barbary Duck Breast

On a bed of garlic mash potatoes, julienne cut savoy cabbage with grand Marnier and orange sauce

Sea Bass Fillets

Crispy skin sea bass with braised fennels and saffron sauce

Roasted Saddle of Lamb

With crushed peas and mint, grilled courgette, cherry tomato, red wine jus and rosemary oil

Pan fried Quinoa Salad (vegan)

With radish, tender steam broccoli, spring onion and cucumbers

Blue Cheese and Celery Risotto

With rocket salad, shaved parmesan and truffle oil

Desserts

Cheese Platter

Served with fig chutney and biscuits

Traditional Christmas Pudding

With brandy custard

Warm Blueberry and Apple Crumble

With vanilla custard

Hot Chocolate Pudding

Vanilla ice cream

Selection of Sorbets

We can adjust our ingredients for specific diets

*Merry
Christmas*