



CHRISTMAS DAY MENU

3 Courses £44.95

STARTER

Curried Squash and Lentil Soup

Served with bread

Duck and Orange Pate

Served with mixed leaves, blackcurrant jam and bread

Mix Vegetarian Meze Platter

Hummus, crushed aubergine, garlic marinated olives, ezme salsa, grilled halloumi, tzatziki, falafel with toasted pitta

Grilled Goat Cheese Salad

Served with roasted red peppers, fig, almond, mixed leaves and nut free pesto sauce

Whitebait with Tartar Sauce

Served with mixed leaves

MAIN

Char Grilled Prime Sirloin Steak

Steak on a bed of smoke aubergine and red peppers meze, topped with garlic butter and side chips

Slow Cooked Lamb Shank in Red Wine

Served with rosemary, honey, gravy sauce and mash potato

Chicken Breast

Parma ham wrapped chicken breast stuffed with spinach and ricotta cheese, topped with wild mushroom sauce served with lyonnaise sautéed potatoes

Roasted Turkey Breast with Sage Onion Stuffing

Served with sausages in blankets, lyonnaise sautéed potatoes and homemade gravy

Pan Fried Halibut Steak with Mixed Sea Food

Served with mix vegetables and wild mushroom sauce

Roasted Stuffed Aubergine

Roasted stuffed aubergine filled with spinach, red peppers, onions and mushrooms topped with tomato garlic sauce and served with rice

DESSERT

Cheesecake

Served with caramel sauce

Christmas Pudding

Served with brandy flavour custard sauce

Crème Brûlée

Chocolate Hazelnut Triangle

Banoffee Pie



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12.50% service charge will be added. We cannot guarantee that our items are free of trace amounts of allergens. Before placing your order, please inform your server if a person in your group has a food allergy. Allergen chart available upon request; please ask a staff member for the printed version.