

Christmas Day Menu 2018
£ 95.00
(children under 11 £50.00)
Glass of Prosecco on arrival

STARTERS

Wild Mushroom & Walnut Soup
With Truffle shavings

Seared Scallops

Pan fried scallops with celeriac salad, sesame and butternut squash puree

Asparagus & Poached Duck Egg

Fresh asparagus served on a bed of baby spinach topped with a poached egg hollandaise sauce & truffle shavings

Smoked Salmon Mousse

Crème fraiche, lime & dill

Venison Tataki

Venison Carpaccio, Pistachios, micro-greens boutique extra virgin olive oil

Mushroom Pate

Wild mushrooms infused with Madeira wine finished with truffle oil

MAINS

Norfolk Bronze Turkey N

Roast Norfolk Bronze Free Range turkey chestnut stuffing slow roasted vegetables & potatoes

Fillet Of Halibut

Asparagus, samphire, confit potatoes

Fillet Beef Medallions

Mushroom, cream, brandy, slow roasted Vegetables & potatoes

Rack of Lamb

Red wine jus, cream potato, seasonal vegetable

Hand made Butternut Squash & Sage Tortelli

Brandy, wine & cream sauce, Parmesan cheese topped with Black truffle shavings

DESSERTS

Individual Traditional Christmas Pudding. N

Served with Cointreau cream

Vanilla Crème Brule Pot

Pineapple, Coconut Mousse, passion fruit lime & roasted pineapple

Chocolate Mousse Cake

Served with cream

Cheese Board

A selection of cheese's served with biscuits celery, grapes & fig relish.

Tea Pigs Tea or Coffee

the
Olive Tree

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This menu may vary depending on availability of produce.

Please note there will be a discretionary 10% service added to your bill.