

Valentines Day 2019

Live Music Ella & Freddy

3 Course Meal—Choice of Champagne cocktail - £47 Per person

Starters

1/2 DOZEN OYSTERS

Shallots & lemon

SEARED SCALLOPS

Garlic, ginger, sesame oil, spring onions & soya sauce

SOFT SHELL CRAB

In tempura & panko breadcrumb served with sweet chilli dip

BUTTERNUT SQUASH TORTELLONI

In a cream, black truffle sauce

BURRATA WITH AGED IBERICO HAM

Extra virgin olive oil, rocket, pine honey, bee pollen & music paper

GOATS CHEESE CROSTINI

Grilled Goats cheese, sourdough , grilled red peppers

Mains

9oz FILLET STEAK

Served with mushroom, black truffle sauce. Hand cut chips

WARM DUCK SALAD

5 spices, coriander, beansprouts, pomegranate, spring onions

Watercress, sesame

ROASTED RACK OF LAMB

with rosemary red wine jus, rocket mash potato, watercress puree

OT's SPICY LOBSTER & CRAY FISH PASTA

Sautéed shallots, wine, cherry plum tomatoes, chilli, lemon zest , garlic

PORTOBELLO MUSHROOMS RISOTTO V

Cream, leek, courgette & black truffle risotto topped with parmesan cheese -VEGAN OPTION OF ABOVE AVAILABLE

CORN FED CHICKEN

Rosemary, Pancetta, shallots, mushroom, olives, rosemary diced potatoes , sautéed spinach

ORGANIC MISO MARINATED BLAKENED COD

Baby Pak choy & toasted sesame

Desserts

OT's Creme Brule pot

CARAMALISED ORANGES

Greek yogurt

Warm Chocolate & Pistachio Brownie

Served with vanilla bean ice cream & Raspberry coulis

GOOEY PASSION FRUIT MERINGUE NESTS

Fresh cream, Mango, passionfruit

BREAD AND BUTTER PUDDING

Served with cream and custard

Please note there will be a 10% optional service charge added to the bill . We reserve the right to make changes to dishes and prices accordingly.

N = nuts V = Vegetarian

the
Olive Tree

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