

the Olive Tree

SET PARTY MENU
3 COURSES £30

Tel: 020 85023332
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Unit 2, 258 High Road, Loughton, Essex, IG10 1RB

STARTERS

YELLOWFIN TUNA

With wood Roasted beetroot and white soy dressing ,sesame

CHICKEN PASTILLA

With yoghurt ,Pomegranate molasses & pistachios , sesame

AEGEAN FIG SALAD N, V

Grilled figs filled with Halloumi, walnuts & pistachio nuts, served on a bed of mixed leaves topped with a Greek honey dressing.

SOUP OF THE DAY

Ask your server for todays soup served with crusty bread

MUSHROOM CROSTINI V, N

Toasted Ciabatta bread topped with wild mushrooms tossed in garlic, olive oil, pine nuts, rocket , parmesan shavings and dressed with olive tapenade.

STEAK CROSTINI

Beef strips, red onions, in a port wine jus garnished with fresh rocket leaves.

MAINS

PENNE CREMOSE

Penne pasta served with pan fried fillet steak strips, tossed with red onion, garlic , course grain mustard, cream, pomodoro sauce and a hint of rosemary.

GRILLED SEA BASS

served with , roasted peppers, courgettes and new potatoes.

CHICKEN SCEWERS

marinated chicken fillet skewers, onion & peppers cooked on the grill, topped with a cream and mushroom sauce served with hand cut chips

STIFADO

A traditional Greek beef casserole with shallots, tomato, garlic, red wine & herbs served in a clay pot with a creamy mash potato on the side.

HARISSA SPICED LAMB CUTLETS

Served with aubergine caviar , sesame seeds and hand cut chips.

WOOD ROASTED BEETROOT & RED ONION BROCHETTE VE

Served on a rose harissa spiced hummus

RISOTTO STO FOURNO

A delicious Risotto of calamari, salmon, mussels & sea bass in a white wine, tomato, Garlic coriander sauce, finished with grilled head-on Tiger Prawn.

DESSERTS

MANOS' GALAKTOBOUREKO

My father's recipe Greek dessert. Deliciously sweet crispy filo pastry filled with vanilla cream .

CRÈME BRULE

GRILLED PINEAPPLE WITH SOUR CHERRIES & COCONUT CREAM VE, GF

FRESH BERRIES WITH VANILLA YOGHURT AND PISTACHIO PRALINE GF

CHOCOLATE PISTACHIO BROWNIES N

Served with vanilla ice cream, Raspberry coulis