

VALENTINES DAY MENU

THREE COURSES £47, LIVE MUSIC WITH ELLA CHI (VOCALS)&FREDDY DELORD ON SAX

the
Olive Tree

BOOKINGS 0208 502 3332

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STARTERS

1/2 DOZEN OYSTERS

With mustard seed, cucumber, dill mignonette

FRESH MUSSELS *GF*

Steamed Shetland mussels, cream, white wine garlic, shallots

SALMON TARTARE

Marinated in ponzu dressing, served with capers and water-cress

GRILLED FIG & HALLOUMI SALAD *V N*

Served with fig relish, pistachio nuts served on a bed of leaves

KING TIGER PRAWNS

Pan fried with garlic & chilli served with coriander and lime mayonnaise (if you have a gluten allergy please order without flour)

SEARED VENISON CARPACCIO

With orange and horseradish, rosemary and shallots

WOOD ROASTED BEETROOT & RED ONION *GF, V*

On harissa spiced hummus

MAINS

GRILLED STRIP LOIN

Served with sweet potato duchess, roasted baby beetroot honey glazed parsnip and red wine jus.

SEA BASS

With Jerusalem artichoke pure, roasted garlic and red wine on creamy beans

GRILLED LAMB CUTLETS *GF*

Marinated with rose harissa served with an aubergine caviar and hand cut chips

SPICY LOBSTER & CRAY FISH PASTA

Shallots, Chilli Tomato

CHARGRILLED SKEWERED CHICKEN FILLET *GF*

Peppers, onion, Cream, mushroom, white wine Sauce Served with hand cut chips

SPICED CAULIFLOWER & BABA GHANOUSH *GF, VE*

Served with tahini yoghurt, sunflower seeds and courgette spirals

BUTTERNUT SQUASH & SAGE TORTELLONI *V*

Served in a creamy brandy, white wine and truffle sauce

DESSERTS

GALAKTOBOUREKO

Manos' Father's family recipe, an Olive Tree favourite. Filo pastry filled with custard cream served with vanilla ice cream

WARM CHOCOLATE & PISTACHIO BROWNIE

Vanilla bean ice cream & Winter berry coulis

FLOURLESS CHOCOLATE CAKE *GF*

CARAMELISED ORANGES

Served with Greek Yoghurt, salted caramel sauce

SHARING TASTER DESSERT

Flourless chocolate cake, orange polenta cake, galaktoboureko, fresh berries with coconut cream

PASSION FRUIT AND MANGO MERINGUE NESTS

whipped cream, Mango, passionfruit coulis

Please note there will be a discretionary 10% service added to your bill. We reserve the right to adjust dishes on this menu.

ALLERGIES Gluten free & dairy free options are available. Some of our dishes may contain, fish bones, nuts & nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. **N = Contains nuts | V= Vegetarian dishes | GF= Gluten Free or can be adapted | Ve = Vegan**