

OLIVER'S RESTAURANT

CHRISTMAS MENU

LUNCH 2 COURSE £20 | 3 COURSE £25

DINNER 2 COURSE £23 | 3 COURSE £28

- NIBBLES -

ROAST GARLIC HUMMUS, Crispy Breadsticks | 3.5
MARINATED MIXED OLIVES, Small 2 / Large 4
PORK BELLY SCRATCHINGS, 3
BREADS, Freshly Baked Breads, Olive Oil + Aged Balsamic, 4

- STARTER -

BUTTERNUT SQUASH, CHILLI + SAGE SOUP, Pine Nuts
HAM KNUCKLE TERRINE, Pickles, Black Sesame + Turmeric Sourdough
CLASSIC PRAWN COCKTAIL, Smashed Avo, Baby Gem, Marie Rose + Guinness Wheaten
GOAT'S CHEESE SPRING ROLL, Red Onion Jam, Mulled Wine Poached Pears + Candied Pecans
SALT + CHILLI SQUID, Napa Slaw + Sriracha Mayo

- MAIN -

ROAST TURKEY + PARMA HAM BALLOTINE, Apple + Sage Stuffing, Roasties, Carrot, Parsnip, Sprouts + Jus
FILLET OF HAKE, Braised Potato, Chorizo, Spinach + Shellfish Bouillabaisse
SLOW COOKED BEEF BRISKET, Watercress Mash, Pancetta, Button Mushrooms + Baby Onions
CONFIT PORK BELLY, Black Pudding Croquette, Cauliflower, Armagh Cider Sorbet + Port Jus
WILD MUSHROOM RISOTTO, Marscapone, Tarragon, Truffle Oil, Rocket + Parmesan
PORTAVOGIE PRAWN + THREE CHILLI RISOTTO, Ginger, Lime + Parmesan
10oz 65 DAY RIBEYE, Hand Cut Chips, Dressed Leaves + Choice of Sauce
(Red Wine Jus, Peppercorn or Garlic Butter)
Supplement £4

- DESSERT -

APPLE CRUMBLE, Oats, Caramel Ice Cream
STICKY TOFFEE PUDDING, Honeycomb Ice Cream
WARM CHOCOLATE BROWNIE, Chilli Chocolate Sauce, Chantilly
CHRISTMAS PUDDING, Bulleit Bourbon Custard
ETON MESS, Chocolate Soil, Honeycomb
IRISH CHEESE, Homemade Chutney + Crackers
(Supp £3)

- SIDES -

HAND CUT CHIPS, SKINNY FRIES, PIRI FRIES, TRUFFLE + PARMESAN FRIES, COLCANNON, HOUSE SALAD, ONION RINGS,
MAPLE GLAZED SPROUTS + PANCETTA, PIGS IN BLANKETS (ALL £3.5)

VEGETARIAN MENU AVAILABLE THROUGHOUT DECEMBER
MENU MAY BE SUBJECT TO MINOR CHANGES BEFORE DECEMBER