

OLIVER'S RESTAURANT

CHRISTMAS MENU

Lunch Two Course £21 Three Course £25
Dinner Two Course £24.5 Three Course £29

Jerusalem Artichoke Velouté, Chestnut Purée, Truffle

Winter Game Terrine, Apple & Rhubarb Chutney, Brioche Toast

Goat's Cheese, Cherry Tomato & Leek Tartlet, Caramelised Red Onion Purée, Dressed Rocket

Confit Duck Leg, Asian Greens, Mango & Star Anise Jus

House-Cured Salmon, Toasted Wheaten Crumb, Fried Capers, Horseradish Mayo, Watercress

Turkey & Ham Roulade, Sage & Chestnut Stuffing, Winter Vegetables, Potatoes, Chipolates,
Cranberry Chutney, Turkey Gravy

Daube of Beef, Lardons, Button Mushroom, Baby Onion, Truffle Mash, Thyme Jus

Salt Baked Celeriac Tart Tatin, Smoked Carrot, Parsnip Purée, Hazelnut Oil, Confit Leek

Pan-fired Hake, Saffron Gnocchi, Prawn & Mussel Cream, Basil Oil

Searred Venison, Braised Red Cabbage, Burnt Apple Gel, Squash Purée, Port Jus

Crispy Pork Belly, Creamed Savoy Cabbage, Pancetta, Roast Garlic Parisienne Potatoes, Sage Jus

10oz Ribeye Steak, Triple Cooked Chips, Brandy & Peppercorn Sauce [£5 Supplement]

Lemon Tart, Chantilly Cream, Raspberry

Christmas Pudding, Spiced Brandy Sauce

Chocolate & Cherry Cheesecake, Cherry Sorbet, Broken Chocolate

Mulled Wine Poached Pears, Cinnamon Creme Fraiche, Ginger Crumb & Mint Syrup

Winter Berry Pannacotta, Homemade Biscotti, Berry Compote

Cheese by the Artisan Cheesemonger [£5 Supplement]

Subject to minor change before December. Please advise staff of any allergies. We cannot guarantee they will be allergen free. A Service Charge will be added to tables of 5 more. This is discretionary and split entirely amongst the staff. We cannot split bills. All tables need to be vacated 2 hours after the time reserved.