

OLIVE @

— SPRING MENU — WEEK 2

MEAL DEAL



BEETROOT
JANUARY



ORANGES
FEBRUARY



RHUBARB
MARCH



BROAD BEANS
APRIL

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Hoi Sin Chicken & Vegetable Stir-Fry with Egg Fried Rice (E, G, SE, SO)


Sausage & Mash with Onion Gravy (G, MK, SO, SU)


Roast Lemon & Thyme Chicken with Roast Gravy (SO)

Spaghetti Bolognese with Garlic Bread (G, MK)


"Catch of the Day" with Chips & Tartare Sauce (E, F, G, MU)

VEGGIE

Roasted Winter Vegetable Pasta with Tomato Sauce (G) 

Baked Chickpea Crumbed Aubergine & Red Pepper Katsu Curry (CE, G, SO) 

Spinach, Sweet Potato & Lentil Wellington with Tomato Sauce (CE, E, G)

Quinoa Meatball Tagine with Herb Couscous (SO, SU) 

Spinach & Ricotta Empanadas with Tomato Salsa (MK)

COOK STATION

Turkey "Sloppy Joe" with Seasoned Wedges & Corn (G) 

Tandoori Chicken Leg, Sticky Rice & Riata (CE, MK) 

Spicy Lamb Keema Pau with Carrot Slaw (G, MK, MU) 

Chicken & Roasted Vegetable Shish Kebab with Flatbread (G) 

Chef's Choice

PUD

Caramelised Pineapple & Poppy Seed Cake with Fresh Cream (E, G, MK)

Jam & Coconut Sponge with Custard (E, G, MK)

Apple & Cinnamon Crumble with Custard (E, G, MK)

Banana & Cranberry Sponge with Caramel Sauce (E, G, MK)

Chocolate Brownie with Winter Berry Sauce (E, G)

COLD SELECTION: BAGUETTES • SANDWICHES • SALAD BOXES • FRESH FRUIT • YOGURT POTS

ALLERGENS KEY

CE - CELERY
CR - CRUSTACEAN
E - EGGS

F - FISH
G - CEREALS CONTAINING GLUTEN
L - LUPIN

MK - MILK
MO - MOLLUSCS
MU - MUSTARD

N - NUTS
P - PEANUTS
SE - SESAME SEEDS

SO - SOYA
SU - SULPHUR DIOXIDE

Go Vegan



Olive dining

TB

Theatre Bar