CHRISTMAS

BY NICHOLAS JAMES

CHRISTMAS MENU

2 Courses - 32.95 | 3 Courses - 39.95

A £10 deposit is required per guest.

Starters

Beetroot cured salmon (GF)
with horseradish crème fraiche & pickled cucumber

Ham hock terrine (DF)
with piccalilli & toasted sourdough

Caramelised onion & Gruyère tart (V)
with watercress salad & aged balsamic

Confit chicken & wild mushroom croquette
with tarragon mayonnaise

Main Course

Turkey parcel filled with cranberry stuffing, wrapped in bacon (DF)
with roasted root vegetables, roast potatoes, seasonal greens & gravy

Wild mushroom & chestnut wellington (VG)
with roasted root vegetables, herb potatoes & mushroom gravy

Pan-seared fillet of sea bass (GF)
with crushed new potato, wilted spinach & lemon butter sauce

Slow-braised beef (GF)
with horseradish mashed potato, seasonal greens & rich jus

Desserts

Traditional Christmas pudding (V)
with brandy anglaise & candied orange

Luxury mince pie tart
with vanilla bean ice cream & brandy caramel

Warm Christmas spice sticky toffee pudding (V)
with salted caramel sauce & vanilla bean ice cream

British cheese selection
with chutney, grapes & crackers

CHRISTMAS BUFFET MENU

£22.50 per person

Drinks packages, vegetarian and dietary alternatives available on request

Minimum 10 guests per booking | £10 deposit required per guest

Mini sausage rolls

Turkey & cranberry sandwiches

Ham hock & cheddar croquettes

Brie & chutney filo parcels (V)

Smoked salmon blinis

Mini Yorkshire puddings with roast beef & horseradish

Crispy buttermilk chicken with garlic aioli

Please advise your server if you have any allergies or require information about ingredients used in our dishes.

Thank you for choosing to spend part of the festive season with us.
We hope you enjoy your visit. From everyone at Olive By Nicholas James,
we wish you a Merry Christmas and a Happy New Year!

olivebynicholasjames.co.uk

CHRISTMAS ORDER MENU

A deposit of £10 per person is required to make your booking.

Name of party:

Time Booked:

Date Booked:

No. of Adults:

Email:

Mobile:

Starters	Qty
Beetroot cured salmon (GF)	
Ham hock terrine (DF)	
Caramelised onion & Gruyère tart (V)	
Confit chicken & wild mushroom croquette	
Mains	
Turkey parcel filled with cranberry stuffing, wrapped in bacon (DF)	
Wild mushroom & chestnut wellington (VG)	
Pan-seared fillet of sea bass (GF)	
Slow-braised beef (GF)	
Desserts	
Traditional Christmas pudding (V)	
Luxury mince pie tart	
Warm Christmas spice sticky toffee pudding (V)	
British cheese selection	

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