

Oliver's

Festive Menu

Sunday - Thursday (3 COURSES: £40)

Friday - Saturday (3 COURSES: £50)

Starters

Leek & Potato Soup (V)(D)(G)

Served with toasted ciabatta

Crab Cakes (G)(D)

Served on a bed of leaves with mango salsa

Bruschetta Tomato Caperese (G)(VE)

Served with tomato, mozzarella, basil & garlic, on toasted ciabatta finished with balsamic glaze & olive oil

Brie and Cranberry Arancini (D)(G)

Served with panko breadcrumbs, on a bed of mixed leaves with a cranberry puree

Duck Salad (N)(gf)

Served with grilled pear, on a bed of rocket, with toasted walnuts & red wine vinaigrette

Chicken Liver Pate (G)(D)

Served with toasted sweet brioche & red onion marmalade

Desserts

Traditional Christmas Pudding (V)(G)(D)

Served with warm brandy cream or custard (Vegan Available)

Chocolate Truffle Torte (G)(N)

Chocolate truffle sponge with a gooey toffee centre, topped with a gold, shimmering profiterole

Vegan & Gluten Free Mirrored

Chocolate Truffle Torte (G)(N)(VE)

Served with raspberry ice cream

Toffee & Honeycomb Cheesecake (G)(D)(N)

Festive Eton Mess (D)

Served with winter berries, cream, meringue and strawberry sauce

Cheese & Biscuits (D)(G)

Stilton, cheddar & brie, served with grapes, cranberries, chutney & a selection of biscuits

Selection of Sorbet or Ice Cream

Ask your server for today's availability

Mains

Traditional Turkey Roast (G)

Hand-carved, slow-roasted turkey, served with stuffing, pigs in blankets, seasonal vegetables, roast potatoes, Yorkshire pudding & jus

Oliver's Nut Roast (VE)

Served with stuffing, seasonal vegetables, roast potatoes, Yorkshire pudding & jus

Grilled Stuffed Pepper (G)(VE)

Whole roasted pepper stuffed with Mediterranean vegetables, couscous and served with salad & sweet potato chips

8oz Fillet Steak (D)

Served with chips, sautéed wild mushroom & tomato, with a choice of finish; parsley & garlic butter, hollandaise, Stilton or pepper-corn sauce

Spinach & Butternut Squash Lasagne with Brown Butter Béchamel (V)

Served with Mediterranean vegetables, finished with basil

Salmon Fillet (G)(D)

Pan-fried in garlic butter, served with roasted squash & new potatoes

Thyme roasted Pork fillet (G)(D)

Served on a bed of creamy mashed potatoes and braised cabbage, with a creamy white wine sauce



(V) Vegetarian ≈ (VE) Vegan ≈ (D) Contains Dairy ≈ (G) Contains Gluten ≈ (S) Contains Seeds ≈ (N) Contains Nuts

Our kitchen handles a variety of allergens – if you have any specific dietary requirements, please make us aware when you book, or speak to your server.

Festive Menu (pre-booked) available from 21st November – 24th December. A £10 per person deposit is required to secure table booking which will be deducted from final bill (non refundable from December 1st) Adjustments to party size within 72 hours of booking will be non-redeemable against final bill. From 1st December all bookings require a debit/credit card to secure booking with £10pp deposit which is non-refundable if cancelled within 24 hours of booking time.

Tables of 5 and above require pre-ordering from menu when booking.

We will only offer a maximum 15 minutes grace after the agreed time of your booking for your party to be seated. Oliver's is strictly an 18+ venue, but we can accommodate under-18s at certain times. Subject to availability; in the event we need to make changes to our menu we will endeavour to provide as much notice as possible.

A discretionary 10% service charge will be added to your final bill, the entirety of which is shared by our team.