

THE OLIVE MENU

— SPRING MENU —

WEEK 1

MEAL DEAL



BEETROOT
JANUARY



ORANGES
FEBRUARY



RHUBARB
MARCH



BROAD BEANS
APRIL

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Beef Lasagne,
Garlic Bread
& Side Salad
(G, MK)

Turkey, Leek &
Mushroom Pie with
Creamy Mash
(E, G, MK)

Roast Beef with
Yorkshire Pudding,
Horseradish Sauce &
Roast Gravy
(E, G, MK, MU)

Chicken Tikka Masala
with Pilau Rice
(MK, MU)

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

VEGGIE

Spinach & Sweet
Potato Frittata with
Tomato & Red
Pepper Confit
(CE, E)

Roasted Quorn and
Vegetable Loaf
(CE, E, G, MK)

Winter Vegetable &
Chickpea Ragu with
Rosemary Polenta
(CE, SU) 

Sweet Potato &
Red Onion Quiche
(E, G, MK)

Loaded Nachos, Texan BBQ
Beans, Vegetable Chilli,
Jalapenos & Sour Cream
(CE, MK, MU)

COOK STATION

Fish Tacos with Baja
Sauce & Lime Spiked
Slaw
(E, F, G)



Sticky Korean Chicken
Burger, Kimchi Slaw,
Seasoned Wedges & Chilli
Sauce (CE, E, G)



Veggie Yaki
Soba
(G, SO)



Turkish Beef
Gozleme
(G, SU)



Chef's Choice

PUD

Peach Upside
Down Cake with
Vanilla Sauce
(E, G, MK)

Lemon Sponge &
Custard
(E, G, MK)

Dutch Apple &
Coconut Crumble
with Custard
(G, MK)

Bread & Butter
Pudding
(E, G, MK)

Chocolate & Orange
Cake with Chocolate
Sauce
(E, G, MK)

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