

THE OLIVE MENU

— SPRING MENU —

WEEK 3

MEAL DEAL



BEETROOT
JANUARY



ORANGES
FEBRUARY



RHUBARB
MARCH



BROAD BEANS
APRIL

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Chicken Arrabiata
with Garlic Bread
(G, MK)

Traditional Homemade
Cottage Pie with
Seasonal Vegetables
(CE, MK)

Roast Turkey,
Stuffing, Cranberry
Sauce & Roast Gravy
(CE, G)

Jerk Chicken
served with Rice &
Peas
(CE)


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

VEGGIE

Vegetable Ravioli &
Tomato Bake
(CE, G, MK)

Butternut Squash, Chive
& Goats Cheese Tart
with Kale Pesto
(E, G, MK)

Quorn Bolognese
served with Warm
Foccacia
(E, G)

Spiced Chickpea &
Roasted Aubergine
Flatbread with Green
Herb Salsa 
(CE, G)

Three Cheese Macaroni
(G, MK)

Chimichurri Slaw Beef
Burger with Seasoned
Wedges
(G, SO, SU)



Spanish Chicken Leg
with Vegetable Pasta
(G)



Tibetan Lenti, Corn &
Potato Coconut Curry
with Steamed Rice
(CE, MU)



Key Wat, Slow Cooked
Ethiopian Stewed Beef
with Couscous
(CE)



Chef's Choice

COOK STATION

PUD

Peach, Pear &
Ginger Pie with
Custard
(E, G, MK)

Chocolate Sponge
Pudding with
Chocolate Sauce
(E, G, MK)

Apple & Fruits of the
Forest Crumble with
Custard Sauce
(G, MK)

Sicilian Lemon
Polenta Cake with
Vanilla Sauce
(E, G, MK)

Sticky Toffee Pudding
with Butterscotch
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