

# Christmas @ The Olive Branch

## Starters

Soup of the day, fresh bread **V**

Toasted goats cheese, caramelised onion, walnuts, beetroot and apple purée **GF V**

Thai prawn balls with soy and ginger dipping sauce

Panko haggis bon bons with apple purée

Ham hock and smoked cheddar potato cake caramelised onion

## Main Course

Roast turkey wrapped in bacon, cranberry stuffing, rosemary and garlic roasted potatoes, honey roast parsnips, chipolatas, cranberry jus

Arbroath smokie and king prawn fish pie with smoked cheddar mash topping and cherry tomato salad

Pan seared sea bream fillet, cherry tomatoes, capers, olives, new potatoes and chimichurri salsa **GF**

Braised pork cheeks with chorizo, roasted garlic mash, ham hock potato cake and garlic green beans

Chargrilled aubergine, tomato puy lentil, cheddar and mozzarella moussaka served with toasted garlic bread **V**

Chargrilled 28 day aged Scottish 8oz rib-eye steak, hand-cut chips, salad and peppercorn sauce **GF (£6 supplement)**

## Puddings

Cheesecake of the day

Apple and mixed berry crumble with crème anglaise

Dark chocolate and banana bread and butter pudding, vanilla ice cream and salted caramel sauce

Cheese selection, oatcakes and pickles **GF\* (£2 supplement)**

## Dinner

2 courses £26    3 courses £30

## Lunch

2 courses £24    3 courses £28

**upgrade with a glass of Prosecco for £3**

**V** indicates vegetarian **GF** indicates gluten free  
**GF\*** available as gluten free without bread or with gluten free oatcakes

**Allergy information available on request. Some dishes may contain nuts or traces of nuts. Please note a 10% discretionary service charge will be added to groups of 6 or more, all of which goes to our staff**