

Christmas @ The Olive Branch

Starters

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

Bread selection with olive oil, balsamic **V** & pesto

Halloumi, orange, pickled fennel, pomegranate and dukkah salad with passion fruit dressing **V**

Thai prawn balls with soy and ginger dipping sauce

Panko haggis bon bons with caramelised red onion chutney

Scottish scallops, black pudding and pea purée

Main Course

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

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

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

Balsamic braised ox cheeks with chorizo, roasted garlic mash, beetroot crisps and tenderstem broccoli

Wild mushroom and smoked cheddar risotto **V GF**

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 sticky toffee pudding, vanilla ice cream and salted caramel sauce

Affogato – two scoops of vanilla ice cream & espresso **GF**
Add a shot of liqueur – Baileys/ Tia Maria/ Amaretto/ Limoncello **2.5**

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

2 courses £27 3 courses £31

upgrade with a glass of Prosecco for £4

V indicates vegetarian **GF** indicates gluten free
Most of our dishes can be slightly altered for **GF**

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