

Christmas @ The Olive Branch

Starters

Soup of the day, fresh bread VE

Bread selection with olive oil, balsamic & dukkah VE

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

Sichuan salt and pepper squid, pineapple salsa, aioli

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

Scottish salmon fillet, sesame crust, coconut rice, pineapple, chilli and lime salsa, raita GF

Balsamic braised beef cheeks, potato rosti, parmesan leeks, beetroot crisps 18

Goan coconut, sweet potato, pepper and spinach curry, coconut rice and dukkah flatbread VE
add chicken or our market fish

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

Puddings

Cheesecake of the day

Rhubarb crumble with raspberry sorbet VE or coconut ice cream

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

Selection of IJ Mellis farmhouse cheeses and oatcakes GF* (£2 supplement)

2 courses £27 3 courses £31

upgrade with a glass of Prosecco for £4

V= vegetarian VE= vegan GF= 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