

Christmas

MENU

THE OLIVE TREE ABRASADOR

25 DECEMBER 2021

**5 COURSE MEAL
WITH HALF A BOTTLE OF HOUSE WINE
& CAVA ON ARRIVAL**

STARTER

- Roasted Butternut Squash Soup with Thyme Creme Fraiche.
- The Olive Tree Classic Langoustine & Prawn Cocktail topped with Caviar
- Warm sesame crusted Goat Cheese Salad with Mulled Wine Poached Pear, Honey Mustard & Orange Dressing.

SORBET

MAIN

- Traditional Roast Turkey served with all the trimmings.
- Slow Roasted Lamb with Rosemary & Mint Red Wine Juice on Creamy Mashed Potato.
- Slow Cooking Roast Salmon with wilted Spinach and Hollandaise Sauce.

**All dishes are served with roast potatoes, creamy mash potatoes, roast carrots, honey glazed roasted parsnips, red cabbage with apple & red wine reduction and Yorkshire pudding.*

DESSERT

- Delicate Orange Rice Pudding.
- Traditional Christmas Pudding with hot Brandy Custard.
- 3 Scoops of Ice Cream (Chocolate, Strawberry & Vanilla).
- Selection of Cheese with nuts and crackers & 2 glasses of Port (min 2 person).

TEA OR COFFEE WITH MINCE PIES

€80

