

Christmas @ The Olive Branch

1st December to 31st December

Starters

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

Bread selection with olive oil, balsamic & dukkah **VE**

Halloumi, balsamic and honey roasted figs, pomegranate, parmesan, and candied walnut salad **V**

Pork, chilli and ginger gyoza with ponzu sauce

Crispy shredded duck leg, watermelon, pomegranate, orange salad, dukkah and passion fruit dressing **GF**

Hand dived Orkney scallop, celeriac and roast garlic puree, confit chicken thigh bonbon, crispy shallots

Main Course

Roast turkey wrapped in bacon with cranberry stuffing, rosemary and garlic roast Parmentier 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, yasai yaki udon noodles, pickled ginger and crispy shallots

Slow roasted lamb shoulder, Parmentier potatoes, tender stem broccoli, roast garlic jus

Roast aubergine, pepper and spinach katsu curry, coconut rice and dukkah flatbread **VE**

Chargrilled 28 day aged Scottish 8oz rib-eye steak, hand-cut chips, garlic buttered tender stem broccoli and peppercorn sauce **GF (£7 supplement)**

Puddings

Cheesecake of the day

Apple and mixed berry 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 £28 3 courses £33

V= vegetarian VE= vegan GF= gluten free. Most of our dishes can be slightly altered to be gluten free.

Allergy information available on request. Some dishes may contain nuts or traces of nuts.

Please note for groups of 6 or more a 10% discretionary service charge will be added to your bill, all of which goes to our staff