

# THE OLIVE MENU

## SUMMER MENU

WEEK 2

MEAL DEAL



SPINACH  
MAY



RASPBERRY  
JUNE



COURGETTE  
JULY

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Hoi Sin Beef & Vegetable Stir-Fry with Egg Fried Rice (E, G, SE, SO)

Butcher's Choice Sausage & Mash with Onion Gravy (G, MK, SU)

Roast Lemon & Thyme Chicken with Roast Gravy

Spaghetti Bolognese with Garlic Bread (G, MK)

"Catch of the Day" with Chips & Tartare Sauce (E, F, G, MU)

VEGGIE

Roasted Winter Vegetable Pasta with Tomato Sauce (CE, G)

Chickpea, Aubergine & Red Pepper Katsu Curry with Steamed Rice (CE, G, SO, SU, MU)

Spinach, Sweet Potato & Lentil Wellington with Tomato Sauce (CE, E, G, MK)

Vegetable Tagine topped with Quinoa Balls with Herb Couscous (CE, G, SO, SU)

Spinach & Ricotta Empanadas with Tomato Salsa (E, G, MK)

COOK STATION

Turkey "Sloppy Joe" with Seasoned Wedges & Corn (G)

Tandoori Chicken Leg, Steamed Rice & Riata (CE, MK)

Spicy Lamb Keema Pau with Carrot Slaw (G, MK, MU)

Chicken & Roasted Vegetable Shish Kebab with a Warm Wrap & Sweet Chilli Mayo (E, G)

Chef's Choice

PUD

Caramelised Pineapple & Poppy Seed Cake with Vanilla Sauce (E, G, MK)

Jam & Coconut Sponge with Custard (E, G, MK)

Apple & Cinnamon Crumble with Custard (G, MK)

Banana & Cranberry Sponge with Caramel Sauce (E, G, MK)

Chocolate Brownie with Chocolate Sauce (E, G, MK)

COLD SELECTION: BAGUETTES • SANDWICHES • SALAD BOXES • FRESH FRUIT • YOGURT POTS

ALLERGENS  
KEY

CE - CELERY  
CR - CRUSTACEAN  
E - EGGS

F - FISH  
G - CEREALS CONTAINING GLUTEN  
L - LUPIN

MK - MILK  
MO - MOLLUSCS  
MU - MUSTARD

N - NUTS  
P - PEANUTS  
SE - SESAME SEEDS

SO - SOYA  
SU - SULPHUR DIOXIDE

Go  
Vegan



Olive  
dining