

THE OLIVE MENU

SUMMER MENU

WEEK 1

MEAL DEAL



SPINACH
MAY



RASPBERRY
JUNE



COURGETTE
JULY

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Beef Lasagne,
Garlic Bread
& Side Salad
(G, MK)

Turkey, Leek &
Mushroom Pie with
Creamy Mash
(CE, E, G, MK)

Roast Beef with
Yorkshire Pudding,
Horseradish Sauce &
Roast Gravy
(E, G, MK, MU)


Chicken Tikka Masala
with Pilau Rice
(MK, MU)

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

VEGGIE

Spinach & Sweet
Potato Frittata with
Tomato & Red Pepper
Confit
(CE, E)

Roasted Quorn and
Vegetable Loaf
(CE, E, G, MK)

Winter Vegetable &
Chickpea Ragu with
Rosemary Polenta 
(CE, SU)

Sweet Potato &
Red Onion Quiche
(E, G, MK)

Loaded Nachos, Texan BBQ
Beans, Vegetable Chilli,
Jalapenos & Sour Cream
(CE, MK, MU)

COOK
STATION

Fish Tacos with Baja
Sauce & Lime Spiked
Slaw (E, F, G, MU)

Sticky Korean Chicken
Burger, Kimchi Slaw,
Seasoned Wedges & Chilli
Sauce (CE, E, G, MK)

Veggie Yaki
Soba
(G, SO, SU)

Turkish Beef
Gozleme
(G, MK, SU)

Chef's Choice



PUD

Peach Upside
Down Cake with
Vanilla Sauce
(E, G, MK)

Lemon Sponge &
Custard
(E, G, MK)

Dutch Apple &
Coconut Crumble
with Custard
(G, MK)

Bread & Butter
Pudding
(E, G, MK)

Chocolate & Orange
Cake 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