

OLIVE @ BLUE BIRD CAFÉ

WINTER MENU

WEEK 1

MEAL DEAL
£2.50



APPLES
SEPTEMBER



ROCKET
OCTOBER



BUTTERNUT SQUASH
NOVEMBER



BRUSSEL SPROUTS
DECEMBER

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Macaroni
Cheese with
Side Salad
(G, MK, MU)

Beef Lasagne
with Garlic Bread
(CE, G, MK, SU)

Roast Chicken
Sage & Onion Stuffing
Roast Gravy
(CE, G)

Sausage & Mash with
Onion Gravy
(G, MK, SO, SU)

Fish & Chips with Fresh
Minted Mushy Peas
(F, G, SU)

VEGGIE

Quorn & Vegetable Korma
with Steamed Rice &
Naan Bread
(E, G, MK)

Vegetable & Bean
Champ Potato
Cottage Pie 
(CE, SO)

Pea, Leek & Red
Onion Tart
(E, G, MK)

Caribbean Coconut
Stew with Rice &
 Peas 
(coconut milk)

Three Cheese Macaroni
with Herby Crust
(G, MK)

COOK
STATION

BBQ Black Bean, Sweet
Potato & Pepper Burrito,
Guacamole & Salsa
(G)  

Piri Piri Chicken
Leg with Golden
Vegetable Rice
 

Steamed Fish with
Ginger, Spring Onions
& Stir Fry Noodles
 (E, F, G, SO) 

Slow Roasted Beef,
Flatbread, Sticky
Peaches & Garlic Dip (G) 

Chef's Choice


PUD

Oatey Apple
Crumble & Custard
(G, MK)

Spiced Marmalade
Cake with Vanilla
Sauce
(E, G, MK)

Sticky Toffee
Pudding with
Butterscotch Sauce
(E, G, MK)

Chocolate Orange Cake
with Chocolate Sauce
(E, G, MK)

Cherry & Apple Pie
served with Custard
(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



Theatre
Bar