

OLIVE @ BLUE BIRD CAFÉ

WINTER MENU

WEEK 2

MEAL DEAL
£2.50



APPLES
SEPTEMBER



ROCKET
OCTOBER



BUTTERNUT SQUASH
NOVEMBER



BRUSSEL SPROUTS
DECEMBER

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Vegetable Curry with
Lentils & Spinach with
Steamed Rice
(G)

Caribbean Turkey
& Vegetable Stew,
Rice & Peas (coconut milk)

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

Chicken, Tomato &
Basil Pasta Gratin
with Drizzled Pesto
(G, MK)

Fish & Chips with Fresh
Minted Mushy Peas &
Homemade Tartare
(E, F, G)

VEGGIE

Spicy Vegetable,
Mozzarella & Tomato
Pasta drizzled with
Basil Oil
(G, MK)

Quorn & Mediterranean
Vegetable Lasagne
with Foccacia
(E, G, MK)

Roasted Vegetable &
Lentil Strudel with
Tomato Sauce
(G)

Frittata Topped with
Caramelised Onions
& Cherry Tomatoes
(E)

The Mexican Veggie
Burger (G)

**COOK
STATION**

Spicy Fish Enchiladas
with Sweetcorn Relish
(F, G)



Cajun Chicken
Burger, Garlic Mayo &
Seasoned Wedges (G)



Singapore Style
Vegetable Stir Fry
 Noodles
(E, G, SO)



Jerusalem Spiced Beef
Pitta Pockets with
Salads & Dips (G, SU)



Chef's Choice

PUD

Vegan Berry Cake
with Caramel Sauce
(G, SU)

Raspberry &
Coconut Slice with
Vanilla Sauce
(E, G)

Warm Apple Pie with
Whipped Cream
(E, G, MK)

Autumn Berry Pear
Crumble with Custard
(G, MK)

Hot Lemon Drizzle
Cake with Lemon
Sauce
(E, G)

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*