



WINTER MENU WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

Creamy Mushroom
& Spinach Pasta
Bake
(E, G, MK)

Classic Loaded
Beef Burger with
Seasoned Wedges
& Burger Sauce
(E, G, MK, SO, SU)

Roast Lemon & Thyme
Chicken, Roast
Potatoes, Winter
Vegetables & Roast
Gravy (SU)

Lamb Moussaka
& Chefs Salad
(CE, E, G, MK)

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

VEGGIE

Vegetable & Bean
Champ Potato
Cottage Pie
(MK)

Mexican Veggie
Burger with
Seasoned Wedges
& Salsa
(E, G, MK, SO)

Roasted Vegetable
& Lentil Strudel
with Tomato Sauce
(CE, G)

Spanakopita
Spinach & Feta Pie
(G, MK)

Cheese & Onion
Pattie with Beans
& Chips
(E, G, MK)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

PUD

Banana &
Chocolate Chip
Cake with
Chocolate Sauce
(E, G, MK, SO)

Winter Berry
Cheesecake
(E, G, MK, SO)

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

Oatey Apple &
Cinnamon
Crumble with
Custard
(G, MK)

Chocolate Fudge
Cake with Vanilla
Sauce
(E, G, MK)

HOT DELI

Cheese &
Pesto Panini
(G, MK, SO)

Tomato & Basil
Pasta
(CE, G) 

BBQ Sausage &
Mozzarella Panini
(CE, G, MK, MU, SO, SU)

Creamy Pesto
Pasta
(G, MK)

Chinese Chip Shop
Chicken Curry
Loaded Fries
(G, MK)



STREET

Boston Beans,
Cajun Wedges &
Coleslaw
(CE, E, MU)

Chilli Chicken
Spiced Tomato &
Herb Pasta
(CE, G)

Firecracker
Veggie Stir-Fry &
Rice 

Greek Garlic Chicken &
Herb Wrap with
Shredded Lettuce
& Tzatziki
(G, MK)

Chefs Choice

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



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MEAL DEAL MAIN
& DESSERT

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Theme Days

JANUARY



FEBRUARY



MARCH



APRIL

