

OLIVE @ MAGNA CARTA

— SPRING MENU —

WEEK 3

MEAL DEAL



BEETROOT
JANUARY



ORANGES
FEBRUARY



RHUBARB
MARCH



BROAD BEANS
APRIL

WHATS IN SEASON...

MON

TUES

WED

THURS

FRI

MAIN

Chicken Arrabiata
with Garlic Bread
(G)

Traditional Homemade
Cottage Pie with
Seasonal Vegetables
(CE, MK)

Roast Turkey,
Stuffing, Cranberry
Sauce & Roast Gravy
(CE, G, SO)

Sausage &
Caramelised Onion
Plait with Mash
(E, G, MK, SU)


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

VEGGIE

Toasted Mexican
Ravioli with Tomato
Sauce & Jalapenos
(G)


Butternut Squash, Chive
& Goats Cheese Tart
with Kale Pesto
(E, G, MK)


Quorn Sausage
"Toad in the Hole",
Mash & Onion Gravy
(E, G, MK, SO)

Spiced Chickpea &
Roasted Aubergine
Flatbread with Green
Herb Salsa 
(G)


Three Cheese Macaroni
(G, MK)

COOK
STATION

The Chimichurri
Beef Burger with
Seasoned Wedges
(CE, G, MK, SO, SU)


Spanish Chicken Leg
with Vegetable Pasta
(G)


Tibetan Lenti, Corn &
Potato Coconut Curry
with Steamed Rice
 

Key Wat, Slow Cooked
Ethiopian Stewed Beef
with Couscous
 (CE)

Chef's Choice

PUD

Pear & Ginger Pie
with Custard
(E, G, MK)

Chocolate & Berry
Sponge Pudding with
Chantilly Cream
(E, G, MK)

Apple & Fruits of the
Forest Crumble with
Custard Sauce
(E, G, MK)

Sicilian Lemon
Polenta Cake with
Honey Greek Yoghurt
(E, G)

Sticky Toffee Pudding
with Butterscotch
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

TB

Theatre
Bar