

CHRISTMAS

2017

at

OLIVO

Whether you are planning your office Christmas party or simply wanting an enjoyable meal with friends and family, OLIVO, the home of traditional Italian cuisine invites you to enjoy a memorable celebration with the them.

Party Organisers

Here at OLIVO we recognise the work involved in organising the office party; as a reward, we want you to enjoy a little Christmas present from us.

If you organise a party at OLIVO for 20 people or more during the festive season,

we will present you a voucher worth £40 to return to us in 2018.

(Please note that in order for us to forward you the voucher, you need to email your request in January 2018 to Fulvio@olivo.co.uk)

Booking Information

Please confirm in writing your reservation with a £5.00 deposit per person.

This is a non-refundable deposit and will guarantee your booking for you. Any changes in numbers must be made within 7 days of the original booking.

We will also require written confirmation of your pre-order menu choices on our dedicated "Menu selection Form" 2 weeks prior to your reservation.

Please note that a 12% service charge will be added to your bill.

If you would like any further information or assistance in making your reservation then please do not hesitate to contact us:

Tel: 01483 303535

Email: olivo@olivo.co.uk

www.olivo.co.uk

CHRISTMAS 2017

SET MENU 1

TOMINO

Baked, breadcrumbed goat's cheese tomino, beetroot and walnuts, balsamic glaze (n) (v)

TERRINA DI SALMONE

Smoked salmon, crab meat and mascarpone cheese terrine, avocado, "carasau" flat bread (fb)

CARPACCIO

Slices of beef, rocket, parmesan, truffle oil, lemon dressing

CROSTINI RUSTICI

Ciabatta bread, caramelised onion, goat's cheese (v)

~~~~~

### POLLO RIPIENO

Roast chicken breast stuffed with pork sausage, served on a bed of sautéed aubergine, sweet pepper, capers and olives in garlic, oregano, basil, tomato sauce. Balsamic dressing (df)

### PESCE SPADA

Char grilled swordfish steak, prawns, cherry tomatoes, black olives, capers, garlic, mixed aromatic herbs, served on a bed of sautéed courgette and broccoli (fb) (df)

### PORCHETTA DI MAIALE

Roast pork stuffed with garlic and aromatic herbs, savoy green cabbage, apricot brandy sauce

### RAVIOLI ALL' ORTOLANA

Spinach and ricotta ravioli pasta, mixed vegetables, garlic, olives, tomato sauce (v)

**All main courses are accompanied with:  
Oven roasted rosemary potatoes and chips**

### PANNA COTTA

Home made Panna cotta flavoured with Limoncello liqueur, served with black cherry compote

### TIRAMISU

Our chef's interpretation of this traditional Italian dessert (n) (v)

### PASTIERA

Wheat, ricotta cheese, candied orange, shortcrust tart served with gelato crema and marsala topping sauce (n) (v)

**This menu is available as a set menu from: the 1<sup>st</sup> until the 30<sup>th</sup> December  
£25.50**

Price excludes wine, drinks and coffee

A 12% service charge will be added to your bill

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones

(s) may contain stones – (b) may contain small bones – (df) dairy free

**Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything**

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide**

**DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU  
WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS AND PEANUTS**