

# 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](mailto: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](mailto:olivo@olivo.co.uk)**

**[www.olivo.co.uk](http://www.olivo.co.uk)**

## CHRISTMAS 2017

### SET MENU 2

#### FRITTO MISTO

Deep fried arancini, spinach and ricotta ravioli, aubergine "parmigiana" fritters, marinara sauce (v)

#### DUO DI PESCE

Smoked swordfish and smoked salmon, fennel salad, garlic aromatic herbs, beetroot dressing, "carasau" flat bread (fb) (df)

#### TERRINA D'ANATRA

Duck, ham and pine nuts terrine, fennel salad, balsamic fig glaze, toasted focaccia bread (n) (b)

#### CARPACCIO

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

#### BOCCONCINI DI CAPRA

Goat's cheese wrapped in courgette and "speck" Italian smoked ham, balsamic glaze

~~~~~

#### TACCHINO

Roast turkey breast stuffed with pork sausage, served on a bed of sautéed aubergine, sweet peppers, capers and olives in garlic, oregano, basil, tomato sauce. Balsamic dressing

#### SPIGOLA

Baked fillet of seabass, prawns, cherry tomatoes, black olives, capers, garlic, mixed aromatic herbs, served on a bed sautéed cougette and broccoli (fb) (df)

#### BISTECCA DI MANZO

Char grilled scotch sirloin steak, sautéed mushroom and onion, spinach, redcurrant and juniper berries glaze.

#### AGNELLO

Char grilled lamb cutlets and roast lamb neck wrapped in sage and "pancetta" Italian bacon, wilted spinach, caramelised red onion. Served with a rich marsala wine 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)

#### TORTINO

Pear and almond tart (n) (v)

**This menu is available as a set menu from: the 1<sup>st</sup> until the 30<sup>th</sup> December  
£28.50**

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**