



# The Olive Tree

By CARNICERO

## Valentine's

### M E N U

£ 5 5 PER PERSON

#### STARTERS

##### Duck liver parfait

*sable pistachio biscuit and blackberries*

##### Smoked chicken terrine

*leeks and crunch loaf (GEA)*

##### Seafood platter to share

*includes: prawns, scallops,  
calamari and mussels (GEA)*

##### Salt baked beetroot carpaccio

*Isle of Wight blue cheese, sweet mustard seeds  
and hazelnuts (V) (VEA)*

#### MAIN COURSE

##### 16oz chateau Briand

*served with 3 sides of your choice, peppercorn  
sauce, roasted garlic and mushroom (GF)*

##### Fillet of hake

*chorizo dauphine, pickled samphire and mussel  
beurre blanc*

##### Roasted cauliflower risotto

*pine nuts and truffle (GF) (V) (VEA)*

##### Chicken supreme

*fondant potato, celeriac and bone marrow sauce (GF)*

#### DESSERTS

##### Hampshire cheese board

*celery, chutney, fudge biscuits, shallot butter  
for two (supplement £.5)*

##### Sticky toffee pudding

*butterscotch sauce and vanilla  
ice cream*

##### Chocolate delice

*tuile and strawberry salsa*

##### Selection of ice cream

*with sorbets (V) (GF) (VEA)*