

3 Courses with half bottle of wine € 25.99

STARTERS

Freshly prepared soup of the day

Camembert bites served with salad and sweet cranberry sauce.

Creamy chicken liver pate served with toasted bread and chutney.

Traditional Prawn Cocktail.

Crispy sardines with potato and horseradish salad.

Or try our Special

Galician Mussels in a creamy white wine sauce

MAIN MENU

- Roast beef
- Iberian Roast Pork with crunchy skin
 - Roast chicken
- Fillet of Cod with mash potato, with cajun sauce.
- Slow roasted lamb with a rosemary & mint red wine sauce & mash potato (10€ supplement)

All mains served with fresh vegetables of the day, creamy mash, roast potatoes & Yorkshire pudding.

DESSERT

- Homemade white cheesecake with forest fruit.
- Apple and Rhubarb Crumble with hot brandy Custard.
- Creamy Lemon and Passion Fruit posset with almond crumble.
- Homemade chocolate Brownie with chocolate sauce and vanilla ice crean
 - Liquor Coffee: Choose from Baileys, Whisky and Brandy.

The Olive Tree Abrasador