

FESTIVE SEASON MENU - OLÉ! £45 PP



A FESTIVE CELEBRATION OF AUTHENTIC IBERIAN AND ARGENTINIAN FLAVOURS - CRAFTED TO SHARE THE JOY OF THE SEASON WITH THE TRUE SPIRIT OF OLÉ.

STARTERS

- **Salmon sashimi in gazpacho dressing with pico de gallo vegetables and green mango**
Fresh sashimi with a Spanish twist- vibrant, light, and full of flavour.
- **Crispy toast with garlic and chives oil, topped with Spanish ratatouille and Serrano ham**
A rustic bite of classic Iberian flavours, beautifully balanced and aromatic
- **Warm ajo blanco with sautéed prawns in paprika and chili, served with toasted bread**
A comforting and mildly spicy festive favourite.
- **Marinated pork tenderloin carpaccio with pear, mint and ginger pico**
A delicate balance of savoury and refreshing notes, inspired by Mediterranean kitchens

MAIN COURSE (CHOOSE ONE)

- **Slow-roasted traditional turkey with Pedro Ximénez and forest fruit reduction**
Served with grilled carrots, Brussels sprouts and celery purée - a festive classic, Olé style.
- **Grilled Argentinian sirloin steak (8 oz) with chimichurri sauce**
Juicy and bold, served with padrón peppers and crispy fries
- **Braised cod loin in leek cream with escabeche-style carrots**
Delicate, creamy and elegantly balanced.
- **Saffron creamy rice with wild mushrooms and courgette**
A vegetarian delight, topped with crispy samphire and black garlic alioli.

DESSERT

- **Broken sticky toffee pudding with mint cream and forest fruits**
A warm and indulgent winter treat.
- **Vegan chocolate mousse with raspberry and chili marinade**
Rich, smooth, and perfectly balanced with a hint of heat.

**Celebrate the flavour and joy of
the season - the Olé way!**

