

SPRING MENU

WEEK 1

WEEK 2

WEEK 3

MON

TUES

WED

THURS

FRI

MAIN

BLACK BEAN CHICKEN WITH STIR FRIED EGG NOODLES (CE, E, SO, G/B, W)

LEMON & HERB PIRI PIRI CHICKEN WITH SPICY RICE

BUTCHERS SAUSAGE WITH MASHED POTATO & GRAVY (MK, SU, G/W)

BEEF & LENTIL CHILLI CON CARNE WITH STEAMED RICE & CRUSHED NACHOS (MU*, G/B*, O*, R*, W*)

FULLY LOADED BEEF BURGER WITH FRIES (E, MK, SO, SU, SE*, G/W)

ROOTS & SHOOTS

BLACK BEAN WINTER VEGETABLES WITH STIR FRIED EGG NOODLES (CE, E, SO, G/B, W)

LEMON & HERB PIRI PIRI QUORN & SPICY RICE (G/W) 

VEGGIE SAUSAGE WITH MASHED POTATO & GRAVY (MK, G/W)

SMOKEY PLANT BASED CHILLI WITH STEAMED RICE & CRUSHED NACHOS (E, SO*, G/B)

MARGHERITA PIZZA WITH CHIPS & HOUSE SALAD (MK, G/W)

PASTA POPINA

TOMATO & BASIL PASTA (G/W) 

CREAMY CAJUN PASTA (MK, MU, G/W)

TOMATO & PESTO PASTA (G/W) 

CREAMY CARBONARA (MK, G/W)

MEDITERRANEAN VEGETABLE PASTA (G/W) 

PUD

JAM & COCONUT SPONGE WITH CUSTARD (E, MK, SO*, G/W)

CHOCOLATE & ORANGE MARBLE CAKE (E, MK, SO*, G/W)

APPLE TART WITH CUSTARD (MK, G/W)

PEACH & GINGER CRUMBLE WITH CUSTARD (MK, G/W)

CARROT CAKE (E, G/W, B*, O*, MK)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

PATTIES WITH HOME MADE WEDGES & SLAW (CE, E, MU, SO, G/W)

BEEF KEEMA WITH GARLIC CHAPTI & MINT YOGHURT (MK, G/W, B*)

CHICKEN KEBAB WITH WARM PITTA, CHEFS SALAD AND GARLIC SAUCE (MK, G/W)

HONEY & CHILLI GLAZED CHICKEN LEG WITH RICE

CAJUN CHICKEN LEG WITH SEASONED CHIPS

Theme Days



ALLERGENS KEY:

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SE = SESAME
SO = SOYA
SU = SULPHUR DIOXIDE

* = MAY CONTAIN

Go Vegan 

Olive dining
food with passion

SPRING MENU

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WEEK 3
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MON

TUES

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THURS

FRI

MAIN

CHICKEN FAJITAS,
NACHOS, SOUR
CREAM & SALSA
(MK, SO*, G/W)

PEPPERONI PIZZA
WITH CHIPS & CHEF'S
SALAD
(CE*, E*, MK, MU*,
SO*, G/W)

GARLIC & THYME
CHICKEN LEG WITH
ROAST POTATOES,
SEASONAL
VEGETABLES &
GRAVY

ITALIAN MEATBALL &
ROASTED VEGETABLE
RAGU WITH PASTA
(CE, G/W)

FISH & CHIPS WITH
FRESH MINTED
MUSHY PEAS &
HOMEMADE TARTARE
SAUCE
(E, F, MU, G/B*, W)

ROOTS & SHOOTS

SPICY QUORN &
VEGETABLE FAJITAS
WITH NACHOS, SUOR
CREAM
(E, MK, MU, SO*, G/B,
W)

MARGHERITA PIZZA
WITH CHIPS & CHEF'S
SALAD
(MK, G/W)

VEGETABLE MEATLOAF
WITH STICKY GLAZE &
SEASONAL ROASTED
VEGETABLES
(CE, E, G/B,W)

ITALIAN PLANT-
BASED MEATBALL &
ROASTED VEGETABLE
RAGU WITH PASTA
(CE, E*, MU*, SE*, SO,
G/B, W)

CHEESE & ONION
PASTY & CHIPS
(MK, G/W)

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
①

CREAMY CAJUN
PASTA
(MK, MU, G/W)

TOMATO & PESTO
PASTA
(G/W)
①

CREAMY CARBONARA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
①

PUD

CHOCOLATE &
BANANA SPONGE
WITH CHOCOLATE
SAUCE
(E, MK, SO*, G/W)

EVE'S PUDDING WITH
CUSTARD
(E, MK, SO*, G/W)

CARAMEL APPLE
CRUMBLE WITH
CUSTARD
(MK, G/W)

RICE PUDDING WITH
FRUIT COULIS
(MK)

JAM & COCONUT
SPONGE WITH
CUSTARD
(E, MK, SO*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

JERK BEEF BURGER
WITH HOMEMADE
POTATO WEDGES
(SE*, SO, SU, G/W)

CHICKEN TIKKA
MASALA WITH
PILAU RICE
(MK, MU*, G/B*, O*,
R*, W*)

SPICY BEEF, HUMMUS
& PITTA WITH SHIRAZ
SALAD
(G/W)

KUNG PAO CHICKEN
WITH FRIED RICE
(CE, E, SO, G/W)

PIRI PIRI
CHICKEN WINGS
WITH SEASONED
FRIES
(CE*, E*, MK*,
MU*, SO*, G/W)

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FRI

MAIN

BEEF & LENTIL
BOLOGNESE WITH
PENNE AND CHEF'S
SALAD
(G/B*, W)

TUSCAN CHICKEN
WITH PAPRIKA
WEDGES
(G/W)

BEEF & LENTIL
COTTAGE PIE WITH
SEASONAL GREEN
VEGETABLES & GRAVY
(G/B*, W*)

CHICKEN TIKKA
MASALA WITH PILAU
RICE
(MK, MU*, G/B*, O*,
R*, W*)

PEPPERONI PIZZA &
CHIPS
(CE*, E*, MK, MU*,
SO*, G/W)

ROOTS & SHOOTS

MAC & CHEESE WITH
CHEF'S SALAD
(MK, G/W)

CHEESY ROASTED
SQUASH & ROOT
VEGETABLE LASAGNE
WITH CHEF'S SALAD
(E*, MK, G/W)

SWEET POTATO &
SQUASH SHEPHERD'S
PIE WITH SEASONAL
VEGETABLES & GRAVY
(CE, MK, G/B, W)

CHICKPEA &
VEGETABLE MASALA
WITH PILAU RICE
(CE, MK, MU*, G/B*,
O*, R*, W*)

CHEESY VEGGIE
CHILLI DOG & CHIPS
(E, MK, MU, SE*, SO*,
G/B, O*, R*, W)

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
①

CREAMY CAJUN
PASTA
(MK, MU, G/W)

TOMATO & PESTO
PASTA
(G/W)
①

CREAMY CARBONARA
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
①

PUD

CARAMEL APPLE
CRUMBLE WITH
CUSTARD
(MK, G/W)

STICKY TOFFEE
PUDDING
(E, MK, G/W)

CHOCOLATE &
ORANGE MARBLE
CAKE
(E, MK, SO*, G/W)

BANANA &
BERRY LOAF
(E, MK, SO*, G/W)

ORANGE &
CRANBERRY SPONGE
(E, MK, SO*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

JERK CHICKEN
LOADED
FLATBREAD WITH
PINEAPPLE SALSA
(MK, SU, G/W)

INDIAN SPICED BEEF
BURRITO
(MU*, SO*, G/B*, O*,
R*, W)

MIDDLE EASTERN
SPICED CHICKEN PASTA
POT
(G/W)

STICKY CHICKEN
WINGS WITH GARLIC
POTATOES
(CE*, E*, MK*, MU*,
SO*, G/W)

TEXAN BBQ CHICKEN
LEG & CHIPS



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