The Olive Shed
Festive Feasting Menu 2026
Served on Sharing Platters

£38 per person

To Start

Sourdough (VG) Marinated Pitted Olives (VG, GF)
(GF Bread on request)

To Share

Jamon Iberico Croqueta, Aioli
Moroccan Topped Hummus, EVOO (VG, GF)
Warm Cauliflower, Raisin Salad, Caramelised Cauliflower Puree, Pine Nuts (V,GF)
Garlic & Rosemary Marinated Chicken Thigh, Mojo Rojo (GF) (DF)
King Prawns Baked in Tomato Sauce, Feta Gratin (GF)
Olive Shed Tortilla, Homemade Aioli (GF) (DF)
Patatas Bravas, Aioli (GF) (DF)

To Finish

Burnt Basque Cheese Cake, Pedro Ximenez Prunes (GF)

VG= Vegan, GF = Gluten Free, DF = Dairy Free

We are a small restaurant with a capacity of 48 guests, our largest table size is 16. We endeavour to sit guests on the same table and in the same area, where possible. We do require a £20 deposit for tables of 8 and more. Please confirm dietary requirements when confirming final numbers. Vegetarians & vegans will be offered a plated alternative dish where appropriate. Should your guest numbers decrease on the day, we regret that the per person deposit will be taken. 2hr sitting time allocation

A service charge of 12.5% will be added & shared equally amongst our lovely team.