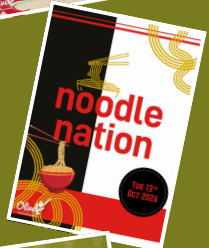


AUTUMN MENU

WEEK 1
WEEK 2
WEEK 3

MEAL
DEAL
£2.60

Theme
Days



MON

TUES

WED

THURS

FRI

MAIN

MOO-PING STYLE
CHICKEN CURRY
WITH COCONUT RICE
(CE*, MU*, SO, G/W)

CININNATI STYLE
BEEF CHILLI &
STEAMED RICE
(G/B*, O*, R*, W*)

CHICKEN &
PEPPERONI PAELLA
WITH LEMON
WEDGE
(CE, E*, MK, MU*,
SO*, G/W*)

BEEF PASTA AL
FORNO WITH
TOMATO & HERB
SAUCE
(CE, E*, MK, G/W)

FISH & CHIPS
WITH GARDEN
PEAS
(F, G/B*, W)

ROOTS & SHOOTS

JAMAICAN
CAULIFLOWER CURRY
WITH RICE & PEAS
(CE, G/B*, W*)
V

VEGGIE CHILLI TACO
WITH SHREDDED
LETTUCE, SALSA &
SPICY RICE
(MU*, SO*, G/B*, O*,
R*, W*)
V

MALLORCAN
RATATOUILLE WITH
CRISPY GARLIC
POTATOES
V

SUPER GREEN PESTO
VEGETABLE RAGU
WITH WHOLEMEAL
PENNE
(MK, G/W)

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

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)
V

CREAMY MUSHROOM
& PEA SPAGHETTI
(CE, E, MK, G/W)

MAC & CHEESE
(MK, G/W)

CHERRY TOMATO &
SPINACH PASTA
(CE, G/W)
V

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
V

PUD

SUMMER CRUMBLE
WITH CUSTARD
(MK, G/W)

MANGO CHEESECAKE
(E*, MK, SO*, G/B*,
O*, R*, W)

CARAMELISED APPLE
SPONGE WITH
CUSTARD
(E, MK, SO*, G/W)

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

RICE PUDDING WITH
FRUIT COULIS
(MK)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

FULLY LOADED
CHEESEBURGER
(MK, SE*, SO, SU,
G/W)

CHICKEN
MASSAMAN CURRY
WITH LIME &
CORIANDER RICE

NORTH AFRICAN
SPICED BEEF BURGER
WITH SEASONED
WEDGES
(CE, G/B*, O*, R*, W*)

FIRECRACKER
CHICKEN WRAP WITH
CAJUN MAYO
(E, G/W)

SOUTHERN STYLE
BAKED CHICKEN LEG
WITH SPICY RICE &
BBQ BEANS

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

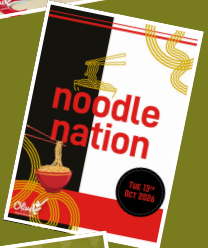
Olive
dining
food with passion

AUTUMN MENU

WEEK 1
WEEK 2
WEEK 3

MEAL
DEAL
£2.60

Theme
Days



MON

TUES

WED

THURS

FRI

MAIN

PAPRIKA SPICED
BEEF GOULASH WITH
BUTTERED EGG
NOODLES
(E, G/W)

LEBANESE SPICED
CHICKEN WITH
BATATA HARRA &
TANGY TOMATO
SAUCE
(G/B*, O*, R*, W*)

SOUTHERN STYLE
SLOPPY JOE BEEF
CASSEROLE WITH
SPICY RICE & GREEN
BEANS

CREAMY CHICKEN &
LEEK PIE WITH GOLDEN
PUFF PASTRY LID &
BUTTERED NEW
POTATOES
(CE, MK, G/W)

FULLY LOADED
CHEESY BEEF
BURGER WITH RED
ONION, TOMATO &
CHIPS
(MK, SE*, SO, SU,
G/W)

ROOTS & SHOOTS

HUNGARIAN VEGGIE
MEATBALLS IN
SPICED TOMATO
SAUCE WITH
BUTTERED POTATOES
(E*, SO, G/B*, O*, R*,
W)

ROASTED
VEGETABLES, BEANS &
CHICKPEAS WITH
BATATA HARRA &
TANGY TOMATO SAUCE
(CE, G/B*, O*, R*, W*)
V

SMOKEY BBQ
JACKFRUIT BURGER
WITH HOMEMADE
POTATO WEDGES &
RAINBOW SLAW
(E, SE*, G/B*, O*, R*,
W)

CHEDDAR TOPPED
VEGGIE HOT POT WITH
SEASONAL VEGETABLES
(CE, MK, G/W)

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

PASTA POPINA

TOMATO & BASIL
PASTA
(G/W)

MEXICAN STREET
CORN PASTA BAKE
(MK, G/W)

MAC & CHEESE
(MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
V

THREE CHEESE
PASTA
(MK, G/W)

PUD

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

MIXED BERRY
CRUMBLE WITH
CUSTARD
(MK, G/W)

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

JAMAICAN GINGER
CAKE WITH CUSTARD
(E, MK, SO*, G/W)

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

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

JERK CHICKEN CURRY
WITH RICE & PEAS
(CE)

FIRECRACKER BEEF
& WHOLEGRAIN RICE
(CE, G/B*, O*, R*, W)

LEMON & GARLIC
CHICKEN GYROS
WITH WARM FLAT
BREAD & GARLIC
SAUCE
(MK, G/W)

CARAMELISED ASIAN
BEEF RAMEN NOODLES
(CE*, E, MU*, SO, G/W)

HOT & SPICY
CHICKEN WINGS
WITH CHUNKY
CHIPS & SLAW
(E)

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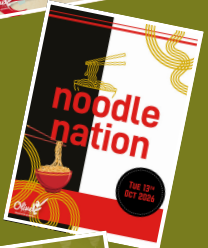
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MAIN

CHICKEN &
VEGETABLE BALTI
CURRY WITH
STEAMED RICE
(MU*, G/B*, O*, R*,
W*)

MEAT FEAST PIZZA
WITH HOMEMADE
POTATO WEDGES &
CHEF'S SALAD
(CE*, E*, MK, MU*,
SO*, G/W)

SOUTHERN SPICED
CHICKEN JAMBALAYA

TRADITIONAL BEEF
RAGU WITH HERB
INFUSED PENNE
(CE, G/W)

FISH & CHIPS
WITH GARDEN
PEAS
(F, G/B*, W)

ROOTS & SHOOTS

SRI LANKEN YELLOW
VEGETABLE CURRY
WITH STEAMED RICE
(CE)
V

VEGGIE SUPREME
PIZZA WITH
HOMEMADE WEDGES
& CHEF'S SALAD
(MK, G/W)

CAJUN SPICED
ROASTED POTATO
DIRTY RICE WITH
SOUTHERN FRIED
GREENS
(CE)
V

TUSCAN COURGETTE &
PEPPER STEW WITH
HERB INFUSED PENNE
(CE, G/W)
V

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

PASTA POPINA

MAC & CHEESE
(MK, G/W)

CREAMY PUMPKIN
PASTA
(CE, E, MK, G/W)

MEDITERRANEAN
VEGETABLE PASTA
(G/W)
V

ROASTED SQUASH &
PEA ALFREDO
SPAGHETTI
(E, MK, G/W)

TOMATO & BASIL
PASTA
(G/W)
V

PUD

SPICED BANANA
SPONGE WITH
COCONUT SAUCE
(E, MK, SO*, G/W)

PEAR UPSIDE DOWN
CAKE WITH CUSTARD
(E, MK, SO*, G/W)

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

APPLE CRUMBLE WITH
CUSTARD
(MK, G/B*, O, W)

WEST INDIAN FRUIT
CAKE
(E, MK, SO*, G/W)

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD



STREET

TRINIDADIAN STYLE
BEEF HOT POT
(CE, G/B*, O*, R*, W)

MEXICAN BEEF
BURRITO WITH
CHEF'S SALAD
(CE, MU*, SO*, G/B*,
O*, R*, W)

TURMERIC & HONEY
CHICKEN WITH
TABBOULEH AND
TOMATO SAUCE
(CE, SO, G/B*, O*, R*,
W)

SWEET & SOUR
CHICKEN BALLS &
FRIED RICE
(MK, SO*, G/B*, O*,
R*, W)

PIRI PIRI CHICKEN
& DIRTY RICE

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