



BREAD

ARTISAN SOURDOUGH, CHESTNUT HUMMUS

STARTER

BEETROOT MARINATED SALMON, BEETROOT TEXTURES, TAPIOCA TUILE,
WASABI CRÈME FRAÎCHE

FISH

ROAST MONKFISH, SALTED CUCUMBER, TAMARIND, PEANUT AND
TURMERIC SAUCE

MEAT

ROAST BARBARY DUCK, CARAMELISED PINEAPPLE, ONION SHELLS AND
BUTTERNUT CARAMEL

DESSERT

DARK CHOCOLATE TORTE, COCOA AND SEA SALT SORBET BLACKBERRY
AND THYME SALAD

CHEESE

VINTAGE GOUDA, PEAR CHUTNEY, ARTISAN BISCUITS

PETIT FOURS

CHRISTMAS PUDDING TRUFFLE



OLIVE AND THYME EVENTS @
PLOUGH IVY HATCH



DEC 7TH 2019

6 COURSE SET MENU £45.00

START 7.30PM - 8PM

TO BOOK THIS EVENT VISIT WWW.OLIVEANDTHYME.EVENTS