

Christmas

SPECIAL MENU

Appetiser

Our homemade garlic bread is served warm and crusty, accompanied by two of our signature dips: a tangy chilli sauce and a refreshing garlic and mint yoghurt.

Starters

Hot and Cold Mezze Platter

Hummus, Tabule, Russian Salad, Ezme, Saksuka, Cacik, Minced lamb filled filo rolls, grilled halloumi, homemade fresh falafel and sucuk.

Mains

Santa's Turkish Grill

A festive feast of our finest charcoal-grilled meats. This platter includes tender Chicken Shish, succulent Lamb Shish, and Chicken Wings, plus our signature Adana and Chicken Beyti, all cooked to perfection over an open flame. Served with rice and a fresh salad.

Turkish Christmas Dinner

Our Turkish Christmas Dinner brings together a whole roast chicken, slow-roasted in the oven with garlic and fresh mixed herbs until wonderfully tender. Served with a medley of roasted vegetables, crisp roast potatoes and a fragrant rosemary sauce.

Vegetarian Moussaka

This rich and comforting vegetarian moussaka is a festive showstopper. Layers of tender aubergine, courgette, and potato are slow-baked with a hearty, herb-infused lentil and tomato ragù, crowned with a light and creamy nutmeg-spiced béchamel sauce.

Turkish Delight

Our Turkish Delight lamb casserole is a comforting classic: tender lamb slow-cooked for hours in the oven with carrots, potatoes, celery, mushrooms, garlic and a fragrant rosemary sauce, finished with a side of mixed vegetables and crisp roast potatoes.

Pan-Fried Garlic Butter Cod

Fresh cod fillet, lightly coated in seasoned flour, pan-fried till golden and finished in the pan with a rich garlic butter sauce. Served with crispy roast potatoes and sautéed mixed vegetables.

Mixed Vegetable Guvec (Vegan)

A vibrant medley of chargrilled aubergine, red peppers, red onions, mushrooms and courgette, simmered together in a rich tomato sauce for a warming, flavour-packed vegan main.

Anatolian Festive Chicken Roulade

Our festive chicken roulade features tender chicken breast, rolled and filled with a savoury stuffing of spinach, mushrooms, garlic, and fresh herbs. Coated in breadcrumbs and fried to a golden crisp, served with creamy mushroom sauce, roasted potatoes and vegetables.

Desserts

Baklava

A perfect festive treat, our baklava is a labour of love. We layer delicate, paper-thin filo pastry with a filling of finely chopped walnuts and pistachios, baked to a golden, flaky perfection and soaked in a light honey syrup infused with rosewater.

Chocolate Fondant

Indulge in our exquisite chocolate fondant, a truly decadent dessert to complete your Christmas feast. Baked to perfection, the rich outer cake gives way to a molten, warm chocolate centre that cascades onto the plate.

Triliche

Delightful variation of the classic tres leches or three milk cake. This light and airy sponge cake is soaked in a special mixture of three milks, giving it an incredibly moist, melt-in-your-mouth texture, topped with a layer of smooth, buttery caramel sauce.

Honeycomb Cheesecake

Our creamy honeycomb cheesecake sits on a crumbly cookie base and is finished with crunchy honeycomb pieces, served with a scoop of vanilla ice cream.

Ice Cream/Sorbet

Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio · Sorbet: Lemon, Raspberry, Mango

THREE COURSES £39.95
(starter, main, dessert)

TWO COURSES £35.95
(starter + main, or main + dessert)

Minimum of two people must order from the menu. Only available by pre-order, submitted at least one week before your booking. £5 per person deposit required to secure your booking, redeemable on the day. Discretionary 10% service charge applies to parties of six or more. Please inform your waiter of any dietary requirements or allergies on arrival and in your pre-order.



OLIVE TREE

Turkish Mediterranean Restaurant & Bar

2026

Christmas



NEW YEAR MENU

Did you know that Santa Claus also known as Saint Nicholas was born in Turkey, who was much admired for his kindness and generosity.

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