JASMINE AND OLIVES

MOROCCAN, LEBANESE & MEDITERRANEAN FUSION

Christmas Menu

BOOK YOUR CHRISTMAS PARTY NOW UNTIL THE 10TH OF JANUARY

It is never too early to start planning your christmas party. Secure the best date, arrange extras like entertainment with our helpful events team and create the perfect christmas party for your friends and colleagues.

Our Christmas menu is a 4 course meal and ideal for groups of any size. Please contact us for group bookings, exclusive hire arrangements and full catering.

Terms and Conditions

Christmas Lunch (Mezze Feast, £29.95 pp): 12 mezze per 4 guests, selected by the chef, followed by baklava. Lunch only and not available on Christmas Day. Main courses and drinks are not included.

Christmas Party & Christmas Day (£39.95 pp): a glass of Prosecco on arrival, 7 starters to share per 4 guests selected by the chef, a main course of your choice and baklava for dessert.

Christmas menus available until 10 January 2027. Main courses must be pre-ordered when booking. Minimum of 4 guests.

Prosecco can be swapped for a soft drink only (Fanta, Coke, Sprite or water). Fresh juices are not included.

No discount on set menus, special offers or any other promotion. A discretionary 10% service charge will be added to all bills. Please tell us about any allergies or dietary requirements when booking.

Jasmine & Olives reserves the right to amend the menu, prices and these terms, or to withdraw any offer, at any time without prior notice.

Bookings essential: 01865 602642 | jasminenolives@gmail.com

11 Windmill Road | Oxford OX3 7BW

JASMINE AND OLIVES

Welcome to Jasmine & Olives, a place to enjoy Moroccan, Lebanese & Mediterranean fusion cuisine made with the freshest ingredients.

Christmas Party

£39.95 pp

Dinner Menu Four Course

Complimentary glass of prosecco on arrival

Mezze Hot & Cold
seven starters per four selected by the chef

Your Choice Of any main course (1 per person)

Dessert Baklava

All Day Christmas Day

£39.95 pp

Four Course
same as christmas party seven starters per four selected by the chef

Dessert Baklava

Mezze Feast

£29.95 pp

Lunch Only
not on christmas day

Grand Mezze
twelve mezze per four selected by the chef & Baklava

no main course or drinks

Cold & Hot Mezze

Houmos (V)
Boiled chickpeas with sesame paste, lemon juice and extra virgin olive oil.

Tabouleh (V)
Fresh parsley, tomatoes, spring onions, mint, crushed wheat, lemon juice and olive oil.

Moutable/Baba Ganoush (V)
Puree of grilled aubergines with sesame seed oil, lemon juice and a touch of garlic.

Aubergine Zaalouk (VG)
Smoked aubergine, slow cooked with garlic, coriander & pepper.

Vine Leaves (V/GF)
Stuffed with fresh herbs & rice.

Falafel (V)
Chickpeas and broad beans mixed with spices, deep fried and drizzled with tahini sauce, with pickled vegetables.

Cauliflower With Tahini (VG/V)
Fried cauliflower mixed with tahini (sesame), lemon sauce and parsley.

Foul Mudammas (V)
Slow boiled chickpeas & fava beans mixed with garlic, olive oil, lemon juice & topped with tahini (sesame).

Batata Bravas (V)
A classic Spanish tapas dish with golden cubes of potatoes in a spicy tomato sauce.

Cheese Sambousek (V)
Baked Lebanese pastry filled with feta cheese, parsley & mint.

Sujuk
Home made Lebanese spicy sausages, sauteed in lemon.

Harrisa Chicken (GF)
Grilled chicken wings marinated in our famous harissa spicy dressing.

Albondigas
Patagonian style beef meatballs seasoned with cumin seeds, hot paprika, coriander seeds and parsley, slow cooked in tomato sauce.

Calamari
Lightly battered deep fried squid served with tartare sauce.

Main Courses

Mixed Grill
Charcoal-grilled skewers of seasoned minced lamb, marinated lamb & chicken cubes, served with Lebanese rice and garlic sauce.

Shish Taouk
Chicken breast marinated in lemon & garlic, served with Lebanese rice and garlic sauce.

Chicken Tagine
Traditional Chicken with preserved lemons, olives, onion compote and saffron.

Lamb Tagine (GF)
Tender lamb, marinated in special sauce & slowly cooked for a deep, lasting flavour
Served with rice or couscous.

Seasonal Veg Tagine (V/GF)
A daily selection of locally sourced, fresh seasonal vegetables in a rich tomato sauce
Served with rice or couscous.

Desserts

Assorted Baklawa
Layered pastries with almonds, pistachios or pine kernels.

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