



# THE OLIVE BRANCH

FOOD & DRINK  
WITH IMPECCABLE BREEDING

Sunday 10<sup>th</sup> December 2017  
Desserts & Puddings

|  |                                     |
|--|-------------------------------------|
| Star anise pannacotta, orchard fruit compote, vanilla churros                  | £6.95                               |
| Iced Christmas parfait, chocolate mousse, mango coulis                         | £6.95                               |
| Fig frangipane tart, vanilla ice cream   | £6.95                               |
| White chocolate rice pudding, stewed plums, pistachio                          | £6.95                               |
| Olive Branch Knickerbocker glory   | £6.95                               |
| Chocolate stout cake, chocolate sorbet   | £6.95                               |
| French toast, caramelised spiced pineapple, maple syrup & creme fraiche sorbet | £6.95                               |
| Dark chocolate mousse, honeycomb, tonka sponge cake, hazelnut cream            | £7.25                               |
| Olive Branch ice cream (chocolate, passion fruit, pistachio)                   | 1 scp £1.50 2 scp £3.00 3 scp £4.50 |
| Olive Branch sorbet (coconut, mango, raspberry)                                | 1 scp £1.50 2 scp £3.00 3 scp £4.50 |

## Mini Desserts & Puddings

Star anise pannacotta £4.00 Iced mango parfait £4.00  
Chocolate orange brownie £4.00

## Cheese & Savoury

|   |                  |
|---|------------------|
| Welsh rarebit with tomato bread, pub chutney                              | £6.95            |
| Kidderton ash goats cheese, Black Bomb, Westcombe Cheddar, Red Leicester, | 3 cheeses £8.50  |
| Admiral Collingwood, Oxford Isis, Battlefield Blue, Cropwell Bishop       | 7 cheeses £12.50 |

## Pudding Drinks

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|--|--------|
| Domaine de Durban 2006, Muscat de Beaune de Venise – Distinct muscat flavours, tropical fruits and honey                 | £6.75  |
| Essensia Orange Muscat 2014, Andrew Quady, California – Orange blossom and apricots, rich & sweet                        | £6.85  |
| Elysium Black Muscat 2014, Andrew Quady, California – Rich red berries flavours, lychees, rose petal                     | £6.85  |
| San Emilio Pedro Ximenez, Bodegas Lustau, Jerez, Spain – Treacle, figs, raisins, christmas pudding, very sweet           | £6.85  |
| Campbells Rutherglen Muscat, Australia – Raisons, coffee, caramel, figs, nuts  | £7.25  |
| Maury Solera 1928 cask 765, Rousillion, France – Madeira style, nuts, figs, dried fruits, great with blue cheese         | £8.90  |
| Shiraume Ginjo Umeshu Plum Sake, Akashi-Tai, Hyogo, Japan – Dry fruit, date, plum and marzipane                          | £9.50  |
| Oremus, Tokaji Aszu 5 Puttonoyos 2006, Hungary – Satsuma, grapefruit and mango, balanced acidity                         | £12.75 |
| Quinta do Passadouro Ruby Reserva  | £6.75  |
| Quinta do Passadouro LBV 2010  | £7.50  |
| Samuel Smiths Fruit Beers, Stamford, Lincolnshire 5.7% – Locally brewed fruit beer (Strawberry, Cherry, Raspberry) 330ml | £5.75  |
| Samuel Smiths Organic Chocolate Stout, Tadcaster 5% – Smooth & creamy, deep chocolate, nutty bitter sweet finish 500ml   | £6.50  |

Cafetiere of Brazilian Topazio Coffee  
(small pot) £3.00 (large pot) £6.50

Honduran Coffee from Finca Florencia  
Espresso £2.25 Double Espresso £3.50  
Cappuccino, Flat White & Latte £3.50

Ethopian Pour Over Coffee  
(small pot) £3.00 (large pot) £6.50

## Coffee & Tea

Teas – (small pot) £2.50, (large pot) £4.75

Organic English breakfast tea, organic earl grey,  
camomile, organic rooibos, organic spring jasmine  
green tea, orange jasmine, fresh mint

## Petit Fours

Rum & raisin chocolate truffle, orange madeleine, cranberry marshmallow,  
Cherry pastille, snowball £5.00