



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

AUTUMN/WINTER 2022

We host all our parties of eleven to twenty people on one large table in the Barn. You will have your own waiter who will look after your party throughout, from arrival to departure.

We offer three menu options:

1 - SET SEASONAL MENU

You can choose the seasonal **Set Party Menu**, from which your guests can order on the day.

2 - CREATE YOUR OWN MENU (PRE-ORDER REQUIRED)

You can create your own menu for the party by picking 3 dishes from each course of the **Barn Party Dishes** list. **The Host picks three starters, three main courses and three desserts to create a menu from which the guests can then choose.** We will require a pre-order list (on the sheet which we can provide) which shows what each guest has ordered and a table plan, which we will provide. To assist you, if you would inform us of the choices you would like, we can send you a table plan and order sheet and prepare menus which you can send to your guests.

3 - CREATE YOUR OWN MENU (NO PRE-ORDER REQUIRED)

The Host picks two dishes from each course on the Barn Party Dishes list and there is no need for the guests to choose in advance. We will simply present the three course, two choice menu that has been created to the guests on the day.

If you have anyone in your party with special dietary requirements, please inform us. For vegetarian diners we have a selection of dishes available from which they can choose on the day.

We would suggest that you choose wine and any pre-meal drinks in advance from the list enclosed, in order that we can ensure we have sufficient stock. If you would like any advice or assistance, please do not hesitate to contact us.



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Autumn/Winter Party Menu

Celeriac & Bramley apple soup, red onion marmalade, almond (v)

or

Grilled Cornish mackerel, heritage beetroot, pickled horseradish, watercress

or

Ham Hock croquette, wholegrain mustard, chicory, Bramley apple



Celeriac Risotto, baked apple, pickled fennel, black truffle (v)

or

Pan fried Seabass fillet, (smoked bacon), saffron & clam chowder, winter kale

or

Braised Beef cheek, buttered potato, stout onion, liquorice, bittercress



Banana pannacotta, toffee ice cream, peanut, caramelised meringue

or

Dark chocolate tart, honeycomb ice cream, confit passion fruit

or

Winter berry pudding, spiced fruits, gingerbread



Cafetiere of Coffee, Pots of Tea

£45.00 per person

A discretionary 10% service charge will be added to the total bill



THE OLIVE BRANCH

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Autumn/Winter Barn Party Dishes

FOR THE HOST TO CREATE A MENU

(MAXIMUM 3 DISHES PER COURSE)

PLEASE DO NOT SEND THIS LIST TO THE WHOLE PARTY

STARTERS

- Celeriac & Bramley apple soup, red onion marmalade, almond (v)
- Salt baked beetroot, smoked sheep's cheese, winter truffle, hazelnut (v)
- Egg yolk & smoked potato ravioli, artichoke, black garlic (v)
- Grilled Cornish mackerel, heritage beetroot, pickled horseradish, watercress
- Cornish crab tart, granny smith apple, kohlrabi, tarragon aioli (supplement £6.00)
- Seared hand dived scallops, smoked butter, preserved rhubarb, caviar (supplement £6.00)
- Pressed guinea fowl terrine, grapes, celery & mustard
- Smoked duck salad, buttermilk curd, blood orange, blackberry
- Duck liver parfait, orange & mustard seed marmalade, sourdough
- Ham Hock croquette, wholegrain mustard, chicory, Bramley apple
- Slow cooked ox tail, onion & marrow bone broth, turnip

MAIN COURSES

- Rice Noodles, winter vegetable fricassee, vegetable broth, citrus oil (v)
- Celeriac Risotto, baked apple, pickled fennel, black truffle (v)
- Roast Cornish Cod, chive potato, warm tartare sauce, brown shrimp (supplement £3.00)
- Pan fried Seabass fillet, (smoked bacon), saffron & clam chowder, winter kale
- Poached Monkfish tail, caramelised cauliflower, leek heart, light curry spices (supplement £6.00)
- Roast corn-fed Chicken breast, truffled potato, spinach, wild mushrooms, madeira
- Roast red leg Partridge, Jerusalem artichoke, nashi pear, watercress
- Roast free range Duck breast, fresh cheese, parsnip, pickled celery, dark chocolate (supplement £3.00)
- Grasmere farm Pork tenderloin, blood pudding, apple caramel, gnocchi, white broccoli
- Braised Beef cheek, buttered potato, stout onion, liquorice, bittercress
- Local Venison loin, Brussels sprouts, beetroot, coffee, walnuts (supplement £6.00)

DESSERTS, PUDDINGS & CHEESE

- Banana pannacotta, toffee ice cream, peanut, caramelised meringue
 - Dark chocolate tart, honeycomb ice cream, confit passion fruit
 - Cherry Bakewell tart, almond custard, sour cherry
 - Sticky toffee pudding, real ale ice cream, miso caramel
 - Winter berry pudding, spiced fruits, gingerbread
 - Egg custard tart, nutmeg ice cream, candied sage
 - Bread & butter pudding, brown butter custard, roasted vanilla ice cream
 - Millionaire shortbread, smoked toffee, condensed milk
 - Olive Branch Eccles cake, Cropwell Bishop, earl grey cream
 - Selection of ice creams & sorbets
 - Selection of Handpicked English cheeses, crackers, chutney (supplement £3.50)
- (as an additional course with cheeseboards for the whole table £8.50 per person, add a glass of Ruby port for £9.00)

Cafetieres of Coffee, Pots of Tea & Petit fours

£48.50 per person
a discretionary 10% service charge will be added to the total bill

All salads are dressed with a nut dressing; please inform us if you have any allergies or dietary requirements