



THE  
**OLIVE BRANCH**  
FOOD & DRINK  
WITH IMPECCABLE BREEDING

## Barn Party Menus

# AUTUMN & WINTER 2018

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

White bean & truffle oil cappuccino soup

or

Braised endive, poached pear, blue cheese dressing

or

Olive Branch fishcake, fennel puree, pickled vegetables, tapioca crisps

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Fillet of Hake, glazed leeks, lime & coriander rice, curried mussels

or

Roast Breast of corn fed Chicken, wild mushrooms, tarragon gnocchi

or

Slow roast Pork Belly, creamed potato, roasted root vegetables, crab apples

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Plum duff, vanilla custard

or

Iced praline parfait, chocolate sorbet

or

Welsh rarebit, pub chutney, walnut salad

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Cafetiere of Coffee, Pots of Tea

**£35.00 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

White bean & truffle oil cappuccino  
Pumpkin ravioli, sage & pine nut butter  
Braised endive, poached pear, blue cheese dressing  
Roast pumpkin falafel, yoghurt dressing, tomato bread  
Potted shrimps, mace butter, melba toast  
Olive Branch fishcake, fennel puree, pickled vegetables, tapioca crisps  
Escabeche of mackerel, beetroot, horseradish crème fraiche, watercress salad  
Smoked haddock, crab & parmesan risotto (£2.50 supplement)  
Pan seared breast of wood pigeon, mushroom tart, port sauce  
Chicken & truffle terrine, pub pickles, toasted sourdough

### MAIN COURSES

Roasted beetroot & squash tartlet, goats cheese & saffron fennel  
Roast fillet of Cod, tomato, olive & herb crust, wilted spinach, pine nuts, tagliatelle  
Fillet of Hake, glazed leeks, lime & coriander rice, curried mussels  
Monkfish tail, chorizo & potato rosti, wilted spinach, romanesco sauce  
Roast rump of Lamb, sweet potato, vegetable pave, red wine jus  
Slow roast Pork Belly, creamed potato, roasted root vegetables, crab apples  
Braised Short Rib of Beef, buttered cavolo nero, truffle potato gratin, onion gravy  
Peppered loin of Venison, potato terrine, roasted root vegetable, peppered port sauce  
Roast Breast of Gressingham Duck, Szechuan, coriander & honey glaze, confit duck leg egg noodle, pak choi  
Roast Breast of corn fed Chicken, wild mushrooms, tarragon gnocchi

### DESSERTS, PUDDINGS & CHEESE

Hot chocolate fondant, salted caramel  
Plum duff, vanilla custard  
Nutmeg rice pudding, apple compote  
Iced praline parfait, chocolate sorbet  
St Clements mousse, pistachio madeleine  
Apple tart tatin, caramel ice cream  
Glazed lemon tart, lime crème fraiche  
Rich chocolate mousse, churros  
Welsh rarebit, pub chutney, walnut salad  
British farmhouse cheese, biscuits, celery & grapes  
£2.00 supplement or as an additional course with cheeseboards for the whole table £6.50 per person add a glass of port for £4.00

Cafetieres of Coffee, Pots of Tea & Petit fours

**£37.50 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