



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

AUTUMN/WINTER 2021

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 four 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.

4 - TASTING/GOURMET MENUS

We can also create bespoke Tasting/Gourmet Menus or lighter midweek lunch menus for the entire party. If you would like to discuss this option please do not hesitate to call one of our team.

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

Jerusalem artichoke soup, stout, whipped cream fraiche

or

Spiced apricot & barley black pudding, curried onion, hen's egg, apple, crispy pork

or

Beetroot terrine, whipped goats curd, smoked cream, dill



Celeriac Risotto, winter truffle, roasted apple, fennel

or

Roast Cornish Cod, crushed potatoes, kale, smoked mussel sauce

or

Ballotine of Chicken, buttered mash, wild mushrooms, spinach



Sticky toffee pudding, miso butterscotch, Guinness ice cream

or

Olive Branch peach & hazelnut mess

or

Chocolate & hazelnut mousse, orange caramel, mascarpone



Cafetiere of Coffee, Pots of Tea

£41.75 per person

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



THE
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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

Jerusalem artichoke soup, stout, whipped cream fraiche

Woodland mushroom soup, chanterelle mushrooms, stilton biscuit

Crispy hen's egg, turnip, black garlic, watercress

Smoked haddock & leek scotch egg, potato velouté

Lightly cured hand dived scallop, oyster mayonnaise, cucumber, sea buckthorn, buckwheat (supplement 3.50)

Spiced apricot & barley black pudding, curried onion, hen's egg, apple, crispy pork

Smoked ham hock, egg yolk jam, caramelised pineapple

Tallow aged beef tartare, black garlic, granny smith apple, lovage

MAIN COURSES

Chargrilled Celeriac, onions, buttermilk, burnt apple, truffle

Cauliflower & Spinach Curry, braised rice, pickled raisins, flatbread

Olive Ale & yeast battered Haddock, minted pub peas, pub chips, tartare sauce

Roast Cornish Cod, pickled mussels, smoked butter, samphire, crushed potatoes

Pan fried Seabass, crushed potato, cherry tomatoes, black olives & rosemary

Ballotine of Chicken, truffle mash, wild mushrooms, spinach

Maple glazed Bacon Belly, pickled plum, cavolo nero, smoked butter mash

28 Day Dry Aged Sirloin, pub chips, shitake ketchup, confit tomato, pickled onion rings (supplement 3.50)

Burghley Estate Lamb Rump, parsley & mint risotto, pea ketchup

DESSERTS, PUDDINGS & CHEESE

Winter fruit Eton mess, pistachio meringue

Bread & butter pudding, marmalade ice cream

Baked apple terrine, honey beer ice cream, apple marigold

Chocolate & hazelnut mousse, orange caramel, mascarpone

Sticky toffee pudding, miso butterscotch, Guinness ice cream

Eccles cake, Cropwell Bishop stilton, earl grey

Slow cooked spiced pineapple, coconut sorbet, bounty tuille

Selection of Handpicked English cheeses, biscuits, celery & grapes

(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

£46.00 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