



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

## Barn Party Menus

### AUTUMN/WINTER 2023/4

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

Jerusalem artichoke velouté, crispy hen's egg, crème fraîche (v)

or

Cured & charred mackerel, escabeche spiced vegetables, seabuckthorn

or

Chicken liver parfait, toasted brioche, golden raisins, pear & almonds

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Potato & Parmesan Gnocchi, garden beetroots, sheep's cheese, pine nuts (v)

or

Pan fried Seabass, butternut squash risotto & burrata

or

Corn fed Chicken Supreme, sautéed woodland mushroom & leeks,  
Boulangere potatoes

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Yoghurt panna cotta, peach, meringue

or

Dark chocolate torte, caramelised banana, lime

or

Bread & butter pudding, rum & raisin ice cream, brown butter custard

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Cafetières of Coffee, Pots of Tea

**£50.00 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**

Jerusalem artichoke velouté, crispy hen's egg, crème fraîche (v)  
Mushroom tortellini, Parma ham, mushroom consommé (supplement £2.00)  
Butternut squash risotto, burrata (v)  
Black quinoa, apricot & rocket salad (v)  
Lightly smoked & cured salmon, cucumber, apple, caviar (supplement £3.00)  
Cured & charred mackerel, escabeche spiced vegetables, seabuckthorn  
Roast scallop, lovage & buttermilk sauce, salted lemon, sea vegetables (supplement £5.00)  
Aged beef tartare, egg yolk, lovage  
Chicken liver parfait, toasted brioche, golden raisins, pear & almonds  
Olive Branch black pudding, curried pickled onion, apple, egg yolk, crispy pork

**MAIN COURSES**

Potato & Parmesan Gnocchi, garden beetroots, sheep's cheese, pine nuts (v)  
Vermicelli rice noodle, seasonal vegetable fricassee, coconut, lemongrass & ginger broth (v)  
Roast Cornish Cod, chorizo, little gem & pea fricassee, baby potatoes  
Pan fried fillet of Seabass, butternut squash risotto, burrata  
Poached Halibut, black & white bean cassoulet, vermouth sauce (supplement £3.50)  
Roast Sirloin of Beef, Yorkshire pudding, seasonal vegetables, horseradish hollandaise (**Sunday only**)  
Roast Duck breast, spiced lentils, beetroot julienne, pak choi, sesame (supplement £5.00)  
Corn fed Chicken supreme, sautéed woodland mushroom & leeks, Boulangere potatoes  
Aged rump of English Lamb, variations of onions, rainbow chard, fondant potato (supplement £3.50)  
English Pork belly, sweetcorn, confit potato, curly kale

**DESSERTS, PUDDINGS & CHEESE**

Yoghurt panna cotta, peach, meringue  
Dark chocolate torte, caramelised banana, lime  
White chocolate parfait, red grape, verjus  
Sticky toffee pudding, miso butterscotch, vanilla ice cream  
Spiced fig terrine, amaretto, beer nuts  
Lemon cheesecake, iced yoghurt  
Apricot & elderflower choux bun, set custard  
Olive Branch caramel & calvados apple pie, custard  
Bread & butter pudding, rum & raisin ice cream, brown butter custard  
Olive Branch Eccles cake, Barkham blue cheese, Pedro Ximenes  
Selection of ice creams and sorbets (3 scoops)  
Selection of handpicked English cheeses, fruit bread, crackers, chutney (supplement £3.50)  
(as an additional course with cheeseboards £25 per board (enough for 4 to share), add a glass of Ruby port for £9.00)  
Cafetières of Coffee, Pots of Tea & Petit fours

**£52.50 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