



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

SPRING 2019

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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Spring Party Menu

Roast tomato & red pepper soup, pesto scone

or

Chicken liver parfait, caramelised red onions, balsamic raisins, toasted brioche

or

Goats cheese mousse, walnut & beetroot crumb, roasted beetroot, pickled walnuts

Caramelised Onion Tart, Golden Cross, pickled vegetables, watercress

or

Roast Spring Lamb, boulangere potatoes, lamb shoulder fritter, savoy cabbage

or

Scottish Hake, herb crust, crushed celeriac, mussel & saffron broth

Ginger pannacotta, poached Yorkshire rhubarb

or

Baked vanilla cheesecake, butterscotch sauce, honeycomb

or

Cropwell Bishop stilton, saffron cake, spiced apple jam, port reduction

Cafetiere of Coffee, Pots of Tea

£35.00 per person

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



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Spring 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

- Roast tomato & red pepper soup, pesto scone
- Wild mushroom & mascarpone ravioli, chive butter sauce, toasted pine nuts
- Goats cheese mousse, walnut & beetroot crumb, roasted beetroot, pickled walnuts
- Tian of Cromer crab, Bloody Mary dressing (£3.00 supplement)
- Smoked haddock scotch egg, parsley velouté
- Diver caught scallops, pan seared pork belly, lentils (£3.50 supplement)
- Chicken liver parfait, caramelised red onions, balsamic raisins, toasted brioche
- Moroccan spiced lamb fillet, pomegranate, mint & tomato salsa
- Pressed ham hock terrine, pickled red cabbage, sour dough

MAIN COURSES

- Caramelised Onion Tart, Golden Cross, pickled vegetables, watercress
- Herb Gnocchi, confit tomatoes, grilled artichokes, wild mushrooms, parmesan
- Scottish Hake, herb crust, crushed celeriac, mussel & saffron broth
- Pan fried fillet of Turbot, saffron potatoes, spinach, aubergine puree, red wine sauce (£5.00 supplement)
- Roast Spring Lamb, boulangerie potatoes, lamb shoulder fritter, savoy cabbage
- Pan seared Duck breast, potato terrine, braised chicory (£3.00 supplement)
- Honey roast Bacon joint, mustard mash, glazed parsnip & pineapple
- Dry aged 10oz Sirloin of Beef, pub chips, confit tomatoes, flat cap mushroom (£4.50 supplement)

DESSERTS, PUDDINGS & CHEESE

- Salted chocolate tart, white chocolate sorbet
- Ginger pannacotta, poached Yorkshire rhubarb
- Iced banana parfait, caramel sauce, toffee popcorn
- Blood orange posset, warm pistachio madeleine
- Baked vanilla cheesecake, butterscotch sauce, honeycomb
- Cropwell Bishop stilton, saffron cake, spiced apple jam, port reduction
- Selection of British cheeses, tomato chutney, crackers, 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