



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

SPRING/SUMMER 2023

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 Summer Party Menu

Garden pea velouté, mint crème fraîche, poached hen's egg (v)

or

Scorched pickled mackerel, escabeche spiced vegetables, basil

or

Olive Branch black pudding, curried pickled onion, apple, egg yolk, crispy pork

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

or

Pan fried Seabass, leek & brown shrimp risotto, salsa verde

or

Corn fed Chicken Supreme & crispy thigh, sautéed woodland mushroom & leeks,
smoked cheese croquette

Coconut panna cotta, confit pineapple, mango sorbet

or

Dark chocolate torte, caramelised banana, lime

or

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

Cafetières of Coffee, Pots of Tea

£47.50 per person

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



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Spring/Summer 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

- Garden pea velouté, mint crème fraîche, poached hen's egg (v)
- Lightly grilled asparagus, watermelon, (Parma ham), mint, feta (v) (supplement £2.00)
- Mushroom pudding, pickled walnut, Lincolnshire poacher (v)
- Slow cooked duck egg, summer peas, Scottish girolles, broad beans, elderflower (v)
- Lightly smoked & cured salmon, cucumber, apple, caviar (supplement £3.00)
- Scorched pickled mackerel, escabeche spiced vegetables, basil
- Roast scallop, lovage & buttermilk sauce, salted lemon, sea vegetables (supplement £5.00)
- Aged beef carpaccio, pickled mushrooms, parmesan, shallot
- 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)
- Orzo Pasta, summer vegetable fricassee, caramelised onion broth (v)
- Roast Cornish Cod, chorizo, little gem & pea fricassee, baby potatoes
- Pan fried fillet of Seabass, leek & brown shrimp risotto, salsa verde
- King Prawn & Lobster Risotto, parmesan & rocket (supplement £3.50)
- Roast Sirloin of Beef, Yorkshire pudding, seasonal vegetables, horseradish hollandaise (**Sunday only**)
- Roast Goosenagh Duck breast, spiced lentils, ginger bhaji, pak choi, sesame (supplement £5.00)
- Corn Fed Chicken Supreme & crispy thigh, sautéed leeks & woodland mushrooms, smoked cheese croquette
- Aged rump of English Lamb, spiced aubergine, spinach, fondant potato (supplement £3.50)
- Grasmere farm Pork Fillet, pickled cauliflower, salsify, cockles, confit potato

DESSERTS, PUDDINGS & CHEESE

- Coconut panna cotta, confit pineapple, mango sorbet
- Dark chocolate torte, caramelised banana, lime
- White chocolate parfait, English strawberry, black sesame
- Sticky toffee pudding, miso butterscotch, vanilla ice cream
- Summer berry & pink champagne terrine, raspberry sorbet
- Chocolate nemesis, sour cherry, frozen yoghurt
- Rhubarb & elderflower choux bun, toasted meringue
- Olive Branch apple pie, caramelised puff pastry, 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

£50.00 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