



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

SPRING/SUMMER 2020

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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Spring Summer Party Menu

Chilled tomato & red pepper gazpacho, basil oil, sour cream

or

Cured chalk stream trout, grilled asparagus, oranges & pink grapefruit

or

Chicken liver parfait, rhubarb chutney, toasted almond, Hambleton bakery sourdough



Potato & parmesan Gnocchi, goats curd, heritage beetroot, watercress

or

Pan fried Seabream, prawn, ginger & lemongrass risotto, confit lemon, spinach

or

Roast Lamb Rump (Burghley Park Farm), red pepper & onion piperade, spring greens, potato terrine



Sticky toffee pudding, butterscotch, clotted cream ice cream

or

Banana split pannacotta, chocolate mousse, peanut butter ice cream

or

Raspberry custard tart, seasonal sorbet



Cafetiere of Coffee, Pots of Tea

£39.50 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

- Chilled tomato & red pepper gazpacho, basil oil, sour cream
- Slow cooked duck egg, seasonal mushrooms, English peas, summer truffle
- Prawn, lemon & mascarpone tortellini, pickled samphire, shellfish broth
- Cured chalk stream trout, grilled asparagus, oranges & pink grapefruit
- Cornish crab tart, caviar, pickled cucumber, yuzu, paddock flowers (£3.50 supplement)
- Onion bahji scotch egg, curried mayonnaise, pickled raisins, coriander
- Chicken liver parfait, rhubarb chutney, toasted almond, Hambleton bakery sourdough
- Ham hock & pineapple terrine, duck egg mayonnaise, roast pineapple, watercress

MAIN COURSES

- Potato & parmesan Gnocchi, goats curd, heritage beetroot, watercress
- Summer truffle & mascarpone risotto, Scottich girolles, crispy onion
- Pan fried Seabream, prawn, ginger & lemongrass risotto, confit lemon, spinach
- Roast Cornish Pollock, broad beans, gem lettuce, samphire, jersey royals, cockles
- ½ Grilled Scottish Lobster, fine beans & jersey royals, garlic & parsley butter (£5.00 supplement)
- Confit Duck Leg, spiced apricot couscous, pak choi, coriander, sesame jus
- Braised Beef Short Rib, Scottish girolles, broad beans, summer peas, smoked mash potato
- Roast Lamb Rump (Burghley Park Farm), red pepper & onion piperade, spring greens, potato terrine
- Maize fed Chicken supreme, truffled mash potato, baby spinach, seasonal mushrooms, chicken sauce
- Pan fried 8oz Sirloin (Price & Fretwell 28 day dry aged), pub chips, confit tomatoes, grilled flat cap mushroom, pickled onion rings, peppercorn sauce (£3.00 supplement)

DESSERTS, PUDDINGS & CHEESE

- Sticky toffee pudding, butterscotch, clotted cream ice cream
 - Dark chocolate tart, malted milk ice cream
 - Earl Grey bread & butter pudding, marmalade ice cream
 - Banana split pannacotta, chocolate mousse, peanut butter ice cream
 - Strawberry cheesecake, caramelised white chocolate, garden rhubarb sorbet
 - Alphonso mango curd, toasted meringue, yoghurt & olive oil sorbet
 - Raspberry custard tart, seasonal sorbet
 - Olive Branch eton mess, elderflower cream, lemon curd, fruits of the forest
 - Eccles cake, Earl Grey cream, blue cheese, grapes
 - British farmhouse cheese, biscuits, celery & grapes
- £3.50 supplement or as an additional course with cheeseboards for the whole table £8.00 per person add a glass of port for £4.00

Cafetieres of Coffee, Pots of Tea & Petit fours

£42.50 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