



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

SPRING/SUMMER 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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Summer Party Menu

Tomato & red pepper gazpacho, nasturtium, wild garlic

or

Onion bhaji scotch egg, curried pickled onion, coriander

or

Beetroot custard, Lincolnshire smoked eel, granny smith

Wild Garlic & Mascarpone Risotto, garden peas, radish, pickled mustard seeds

or

Poached Cornish Cod, jersey royals, samphire, preserved lemon, lobster & dill sauce

or

Ballotine of Chicken, young leeks, tarragon gnocchi, garden peas, onions, alsace bacon

Sticky toffee pudding, miso butterscotch, clotted cream ice cream

or

Olive Branch rhubarb & custard mess

or

Chocolate delice, caramelised banana, iced yoghurt

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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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

Charred Cornish mackerel, English rhubarb, buttermilk, nasturtium
Hand picked Cornish crab, crab custard, yuzu, ginger, seaweed, chive
English asparagus, confit & cured yolk, cheddar mousse, Wiltshire truffle
Lightly cured hand dived scallop, oyster mayonnaise, green strawberry, jalapeño
Tallow aged beef tartare, black garlic, granny smith apple, lovage
Olive Branch caesar salad, compressed lettuce, grated egg, smoky bacon, parmesan

MAIN COURSES

Barbequed celeriac, young leeks, tarragon gnocchi, peas, onions, baby gem, maitake mushroom
Olive Ale & yeast battered Haddock, minted pub peas, pub chips, tartare sauce
Kelp cured Cornish Cod, wild garlic salad cream, English morels, sea vegetables, spring onion, jersey royals
28 Day Dry Aged Sirloin, pub chips, shitake ketchup, confit tomato
Pork Presa, smoked almond pesto, asparagus, pickled mushrooms, anchovy, smoked potato
Burley Estate Lamb, spring onion, smoked garlic, morel mushroom, sea spinach, turnip

DESSERTS, PUDDINGS & CHEESE

Oliverro rocher (chocolate, hazelnut, artichoke), artichoke ice cream
Sweet cheese parfait, amalfi lemon, wood sorrel
Chocolate delice, caramelised banana, sweet cheese, lime
Eccles cake, Two Hoots Barkham Blue, earl grey
Sticky toffee pudding, miso butterscotch, clotted cream
Selection of Handpicked English cheeses, 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