



THE
OLIVE BRANCH
FOOD & DRINK
WITH IMPECCABLE BREEDING

Barn Party Menus

SUMMER 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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Summer Party Menu

Marinated heritage tomatoes, goats curd, basil & whey

or

Smoked salmon pate, cider jelly, sea purslane, malt bread

or

Pressed pork terrine, mushroom ketchup, celery & Clipsham pickle

Wild mushroom & mascarpone tortellini, spinach, champagne beurre blanc

or

Pan fried Atlantic Cod, preserved lemon, cockle & white bean cassoulet, spinach

or

Grilled corn fed Chicken supreme, buttered leeks, smoked cheese croquette

Lemon verbena panna cotta, iced blueberry parfait

or

Chocolate delice, caramelised banana, peanut, coconut & lime sorbet

or

Warm Eccles cake, Cropwell Bishop Stilton, earl grey tea infused diplomat

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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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 cucumber & horseradish gazpacho, pickled granny smith
Marinated heritage tomatoes, goats curd, basil & whey
- Smoked salmon pate, cider jelly, sea purslane, malt bread (supplement £1.50)
- Crayfish, mascarpone & lemon tortellini, saffron broth (supplement £3.50)
- Smoked haddock quiche Lorraine, bacon sauce
- Pressed pork terrine, mushroom ketchup, celery & Clipsham pickle
- Olive Branch scotch egg, watercress sauce, pickled shallots
- Chicken liver parfait, pub piccalilli, grilled sourdough

MAIN COURSES

- Grilled Asparagus, crispy hens egg, lovage mayonnaise, new potatoes, summer truffle
- Wild Mushroom & mascarpone tortellini, spinach, champagne beurre blanc
- Warm Tuna Belly nicoise, slow cooked egg, black olive tapenade
- Pan fried Atlantic Cod, preserved lemon, cockle & white bean cassoulet, spinach
- Whole grilled Lemon Sole, fine bean & new potato salad (supplement £3.50)
- Grilled corn fed Chicken supreme, buttered leeks, smoked cheese potato croquette
- Chump of Lamb, broad bean, summer pea, potato & morel mushroom fricasse, red wine sauce
- Poached Breast of Duck, summer berries, roast celeriac puree, basil, hay smoked potato (supplement £1.50)
- Dry aged 10oz Sirloin on the bone, pub chips, confit tomatoes, mushrooms,
pickled onion rings, peppercorn sauce (supplement £3.00)

DESSERTS, PUDDINGS & CHEESE

- Olive Branch Eton mess
 - Manton strawberry & custard tart, strawberry jelly
 - Lemon verbena panna cotta, iced blueberry parfait
 - White chocolate tart, fresh raspberries, raspberry sorbet
 - Summer pudding, vanilla ice cream, raspberry coulis
 - Sticky toffee pudding, butterscotch sauce, clotted cream
 - Baked vanilla cheesecake, white chocolate, orange, caramac
 - Chocolate delice, caramelised banana, peanut, coconut & lime sorbet
 - Warm Eccles cake, Cropwell Bishop Stilton, earl grey tea infused diplomat
 - British farmhouse cheese, biscuits, celery & 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