

Barn Party Menus

WINTER PARTIES 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.



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Winter Party Menu 2019

Curried cauliflower soup, cauliflower pakoras, coriander

or

Wild mushroom & mascarpone ravioli, pine nuts, spinach

or

Chicken liver parfait, red onion marmalade, toasted brioche



Herb Gnocchi, wild mushrooms, spinach, smoked leeks, potato foam

or

Roast Cod loin, maple glazed parsnips, crispy kale, caramelised onion sauce

or

Braised Ox cheek, bourguignon, creamed potato



Chocolate & orange delice, blood orange sorbet

or

Iced banana & pecan parfait, caramelised banana, banana sorbet

or

Sticky toffee pudding, caramel sauce, vanilla ice cream



Cafetiere of Coffee, Pots of Tea

£35.00 per person

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



THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Winter Dishes 2019

FOR THE HOST TO CREATE A MENU

(MAXIMUM 3 DISHES PER COURSE)

PLEASE DO NOT SEND THIS LIST TO THE WHOLE PARTY

TABLE SNACKS

(served to the entire party)

Lincolnshire sausage roll - Crispy cod cheek, tartare sauce - Devilled whitebait, mustard mayonnaise

£4.50 per person

STARTERS

Curried cauliflower soup, cauliflower pakoras, coriander

Wild mushroom & mascarpone ravioli, pine nuts, spinach

Chicken liver parfait, red onion marmalade, toasted brioche

Game terrine, spiced plum chutney (supplement £1.00)

Beetroot cured chalk stream trout, horseradish cream

Seared mackerel fillet, warm grain mustard, potato salad

Crayfish cocktail, avocado, little gem, confit, cherry tomatoes (supplement £1.50)

Pan seared diver caught Scallops, braised pork cheek, lentils, baked apple puree (supplement £2.50)

MAIN COURSES

Caramelised Onion tart, baby onions, artichokes, goats cheese (kinderton ash)

Herb Gnocchi, wild mushrooms, spinach, smoked leeks, potato foam

Roast Cod loin, maple glazed parsnips, crispy kale, caramelised onion sauce

Pan fried fillet of Sea Bass, fennel & lime risotto (supplement £2.50)

Roast corn fed Chicken breast, mushroom & tarragon tortellini, madeira sauce, globe artichoke

Braised Ox cheek, bourguignon, creamed potato

Maple cured Pork Rib Eye, cauliflower cheese puree, grilled pineapple, potato terrine

Roast saddle of Venison, caramelised onion mash, shallot, red cabbage (supplement £2.50)

Roast breast of Duck, fondant potato, creamed savoy cabbage, sherry vinegar (supplement £2.50)

Dry aged 10oz Sirloin (on the bone) pub chips, confit tomatoes, flat cap mushroom (supplement £5.00)

DESSERTS, PUDDINGS & CHEESE

Yorkshire Rhubarb trifle, rhubarb sorbet, warm madeleine

Chocolate & orange delice, blood orange sorbet

Bakewell tart, toasted almond custard, raspberry jam ice cream

Iced banana & pecan parfait, caramelised banana, banana sorbet

Sticky toffee pudding, caramel sauce, vanilla ice cream

Vanilla rice pudding, nutmeg ice cream

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

3 courses £37.50

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