



THE  
**OLIVE BRANCH**  
FOOD & DRINK  
WITH IMPECCABLE BREEDING

## Barn Party Menus

### SPRING/SUMMER 2024

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 the following menu options:

#### **1 - SET SEASONAL MENU**

You can choose the seasonal **Set Party Menu**, from which your guests can order on the day, or you can organise a pre-order in advance.

#### **2 - CREATE YOUR OWN MENU**

You can create your own menu for the party by picking 2 or 3 dishes from each course of the Barn Party Dishes list. The Host picks their choice of starters, main courses and desserts to create a personalised menu. If you don't wish to complete a pre-order, you will choose 2 dishes per course. If you are happy to pre-order, you can choose 3 dishes per course and to assist you we will send you a guest order sheet and blank table plan and will prepare menus which you can send to your guests.

#### **Special Dietary Requirements**

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.

#### **Drinks & Wine**

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 Party Menu

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

or

Scorched pickled mackerel, kimchi, miso ice cream

or

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



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

or

Pan fried Seabass, tomato & artichoke Israeli couscous, bouillabaisse sauce

or

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

Boulangère potato



Coconut panna cotta, confit pineapple, pineapple sorbet

or

Dark chocolate torte, English rhubarb

or

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



Cafetières of Coffee, Pots of Tea

**£50.00 per person** (order on the day, no pre-order required)

**£45.00 per person** (pre-order required)

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

- Garden pea velouté, mint crème fraîche, poached hen's egg (v)
- Lightly grilled asparagus, watermelon, mint, feta (v) (or with Parma ham) (supplement £2.00)
- Chicken & mushroom tortellini, mushroom consommé, tarragon
- Slow cooked duck egg, summer peas, Scottish girolles, broad beans, elderflower (v)
- Lightly smoked & cured salmon, grapefruit (supplement £3.00)
- Scorched pickled mackerel, kimchi, miso ice cream
- Roast scallop, lovage & buttermilk sauce, salted lemon, sea vegetables (supplement £5.00)
- Aged beef tartare, confit egg yolk, lovage, truffle
- Chicken liver and thyme parfait, pub made sourdough, spiced chutney
- Olive Branch black pudding, curried pickled onion, apple, crispy pork

### MAIN COURSES

- Potato & Parmesan Gnocchi, garden beetroots, sheep's cheese, pine nuts (v)
- Wild mushroom tagliatelle, crispy maitake, tarragon (v)
- Roast Cornish Cod, chorizo, little gem & pea fricassee, baby potatoes
- Pan fried fillet of Seabass, tomato & artichoke Israeli couscous, bouillabaisse sauce
- 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, roast ruby beetroot, pak choi, sesame (supplement £5.00)
- Corn Fed Chicken Supreme & crispy thigh, sautéed leeks & woodland mushrooms, boulangère potato
- Aged rump of English Lamb, spiced aubergine, cavolo nero, fondant potato (supplement £3.50)
- Grasmere Farm Pork Fillet, bacon & creamed cabbage, hasselback potato

### DESSERTS, PUDDINGS & CHEESE

- Coconut panna cotta, confit pineapple, pineapple sorbet
- Dark chocolate torte, English rhubarb
- 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
- Almond choux bun, chocolate cremeux, candied almonds
- Olive Branch apple & calvados pie, 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

**£55.00 per person (2 dishes per course, no pre-order required)**

**£50.00 per person (3 dishes per course, pre-order required)**

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