



Autumn/Winter 2025-2026

Barn Party Menus

## AUTUMN/WINTER 2025 - 2026

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, 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.

### **3 - MIDWEEK OPTION**

During the week we are able to offer our Lunch for Less Menu or evening Table d'hôte Menu. Please call us on 01780 410355 to find out more.

### **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.



THE  
OLIVE BRANCH

*Make It Special*

*Autumn/Winter 2025-2026*

## *Set Party Menu*

Roasted butternut squash velouté, sage oil, toasted pumpkin seeds (v)

or

Citrus cured salmon, pickled cucumber, apple, horseradish, dill

or

Confit spiced duck leg croquette, leek emulsion, orange caramel, orange

Butter roast Hispi Cabbage, chive emulsion, pickled walnut ketchup,  
toasted sourdough crumb, stilton velouté (v)

or

Roast Salmon Fillet, sautéed potatoes, tenderstem broccoli, white wine cream sauce

or

Chicken Breast **OR** Pork Tenderloin, caramelised onion risotto, burnt apple, sage  
*(note for the host - please choose Chicken or Pork)*

Orange & ginger custard tart, gingerbread ice cream

or

Sticky toffee pudding, miso toffee sauce, vanilla ice cream

or

Dark chocolate brownie, raspberry, mascarpone ice cream

Cafetières of Coffee, Pots of Tea

**£55.00 per person** (order on the day, no pre-order required)

**£50.00 per person** (pre-order required)

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



# THE OLIVE BRANCH

## Make It Special Autumn/Winter 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

- Roasted butternut squash velouté, sage oil, toasted pumpkin seeds (v)
- Mulled poached pear, beer walnuts, blue stilton, Winter salad (v)
- Pickle poached carrot tartare, caramelised white chocolate, smoked mayonnaise, sea buckthorn, coriander pesto (v, GF, can be vegan)
- Pan seared hand dived Orkney scallop, buttermilk, lovage & preserved lemon (supplement £5.00)
- Thai green mussels, crusty bread (DF can be GF)
- Citrus cured salmon, pickled cucumber, apple, horseradish, dill (GF, can be DF)
- Confit spiced duck leg croquette, leek emulsion, orange caramel, orange (can be GF & DF)
- Venison tartare, juniper, dark chocolate, oak (GF, DF) (supplement £2.50)

#### MAIN COURSES

- Wild mushroom & truffle risotto, Jerusalem artichoke, crispy onion (V, GF, can be vegan)
- Butter roast Hispi Cabbage, chive emulsion, pickled walnut ketchup, toasted sourdough crumb, stilton velouté (V, can be GF)
- Pan seared Seabass, white and black beans, spinach, Vermouth sauce (GF)
- Poached Halibut, soused fennel, baby fennel, pink fir potatoes, lemon, sorrel sauce (supplement £5.00)
- Roast Salmon Fillet, sautéed potatoes, tenderstem broccoli, white wine cream sauce (GF can be DF)
- Chicken Breast **OR** Pork Tenderloin, caramelised onion risotto, burnt apple, sage (GF, can be DF)  
*(note for the host - please choose Chicken or Pork)*
- Slow cooked Rib of Beef, red cabbage slaw, sesame, sour cream, shitake crisp, cider vinegar gel, pub chips (supplement £5.00)
- Braised Ox Cheek, creamed potato, seasonal greens, red wine sauce (GF, can be DF with chips)
- Roast Sirloin of Beef, Yorkshire pudding, seasonal vegetables, horseradish hollandaise (Sunday only)

#### DESSERTS, PUDDINGS & CHEESE

- Tonka bean panna cotta, smoked toffee, popcorn ice cream
- Orange & ginger custard tart, gingerbread ice cream
- Sticky toffee pudding, miso toffee sauce, vanilla ice cream (can be GF)
- Dark chocolate brownie, raspberry, mascarpone ice cream (can be DF/GF, may be slightly different made with coconut)
- Mascarpone parfait, macerated blackberries, blackberry sorbet (GF)
- Baked vanilla cheesecake, pistachio
- Fig frangipane tart, toasted almond ice cream, fermented honey
- 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

**£60.00 per person** (2 dishes per course, no pre-order required)

**£55.00 per person** (3 dishes per course, pre-order required)

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

The dishes and menus are subject to possible change due to availability of ingredients, we would always endeavour to contact you with alternative recommendations

All salads are dressed with a nut dressing; please inform us if you have any allergies or dietary requirements