



THE
OLIVE BRANCH

Make It Special

Spring/Summer 2026

Barn Party Menus

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.



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Set Party Menu

Garden pea & mint velouté, mint oil (v)

or

Spring salad, black quinoa, orange, torn burrata, fennel (v)

or

Olive Branch Lincolnshire scotch egg, fruity brown sauce, apple

Confit leeks, black garlic, wild mushrooms, puffed potato,
chive, smoked cheddar mousse (v)

or

Pan seared Seabass, chorizo, little gem & pea fricassée, baby potatoes

or

Corn fed Chicken Supreme, sautéed leeks & woodland mushrooms, rosti potato

Sticky toffee pudding, miso butterscotch, vanilla ice cream

or

Coconut panna cotta, seasonal berries, sorbet

or

Olive Branch Eccles cake, Colston Basset cheese, Pedro Ximenes

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
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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

STARTERS

- Garden pea & mint velouté, mint oil (v)
- Spring salad, black quinoa, orange, torn burrata, fennel (v)
- Heritage beetroots, goat's curd, dill, fresh cream, paddock herbs (v)
- Aged beef tartare, confit egg yolk, anchovy, Parmesan, toasted sourdough (supplement £3.50)
- Ham hock bonbon, apple & cider chutney, smoked grain mustard mayonnaise
- Roast scallop, lovage & buttermilk sauce, salted lemon, sea vegetables (supplement £5.00)
- Citrus cured sea trout, pickled cucumber, horseradish, dill
- Olive Branch Lincolnshire scotch egg, fruity brown sauce, apple

MAIN COURSES

- Rocket pesto tagliatelle, confit paddock tomatoes, peas, broad beans, pine nuts, Parmesan (v)
- Confit leeks, black garlic, wild mushrooms, puffed potato, chive, smoked cheddar mousse (v)
- Pan seared Seabass, chorizo, little gem & pea fricassée, baby potatoes
- Poached Halibut, spiced granola crust, courgette, ratte potatoes, coriander, curry sauce (supplement £3.50)
- King Prawn & Lobster risotto, Parmesan and rocket (supplement £3.50)
- Corn fed Chicken Supreme, sautéed leeks & woodland mushrooms, rosti potato
- Slow cooked Rib of Beef, kimchi, sesame, spring onion, beef fat potato terrine, xo sauce (supplement £5.00)
- Aged rump of English Lamb, pomme dauphine, wild garlic salsa verde, braised baby gem, feta, mint (supplement £3.50)
- Grasmere Farm Pork Fillet, bacon & creamed cabbage, Hasselback potato, red wine sauce
- Roast Sirloin of Beef, Yorkshire pudding, seasonal vegetables, horseradish hollandaise (Sunday only)
- Roast Loin of Grasmere Pork, Yorkshire pudding, seasonal vegetables, Bramley apple sauce (Sunday only)

DESSERTS, PUDDINGS & CHEESE

- Tonka bean custard tart, caramelised banana, banana ice cream, hazelnut
- Dark chocolate brownie, raspberry, mascarpone ice cream
- Burnt lemon curd & yogurt parfait, olive oil crumb, blueberry sorbet
- Sticky toffee pudding, miso butterscotch, vanilla ice cream
- Baked vanilla cheesecake, pistachio
- Coconut panna cotta, seasonal berries, sorbet
- Strawberry & elderflower Eton Mess, Chantilly cream, strawberry sorbet
- Olive Branch Eccles cake, Colston Basset 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