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Our Formal Menus

Pricing on all the formal menus is based on 60 persons, less numbers can be catered for and quoted accordingly.

Items can be mixed across various menus if required for a bespoke quote.

All allergy requirements can also be catered for separately.

Potato and Vegetable accompaniments can be changed on request.

For example Dauphinoise potato can be served with any dish should you require an alternative option.

All Menu pricing once quoted will include, staff, cutlery and crockery.

Linen and depending on venue/location any ancillary equipment required will be discussed in advance and quoted separately on request

"In particular we really appreciated how you listened to our requirements and did such a great job in creating a bespoke menu for us"

Best wishes Zara & Tom



"Hello Olive Tree

Just a quick email to thank you and the whole team at Olive Tree. Honestly so many people have commented how AMAZING the food was!! From the canapes to the full meal, and even the pizza and pasta in the evening, everything was so beautifully presented and well served. I don't have the words to thank you, all your hard work in the lead up to the event, helping us select the menu, and everything you did on the day.

We are so overwhelmed and can't thank you enough.

Thank you a million times" Lauren & Lewis

Menu A

Starters

Soup.....Choose From:

Tomato and Basil, Leek, Spring Onion and Potato, Roasted Butternut Squash, Vegetable and Pearl Barley Broth, Pea, Mint and Pulled Ham or Try our Gazpacho with Focaccia Croutons

Mezze

Mini Chorizo Sweet Potato Falafel, Humous, Olives, Tabbouleh and Baked Ciabatta (*dishes served to the table for guests to share*)

Mozzarella, Tomato and Basil Bruschetta (v)

Mini Mozzarella Balls, Tomato, Rocket and Basil served with Rosemary Bruschetta and Balsamic Glaze

Teriyaki Glazed Chicken

With Asian Salad, Soy and Ginger Dressing



“Leek and Potato Soup”

“Now we are back from our honeymoon, we just wanted to say thank you so much for everything at our wedding. We were absolutely blown away with the food, and we have had some many emails and messages about how good it was, best wedding food ever!” You’ve made the whole process so easy, so thank you from the bottom of our hearts for contributing to our day being absolutely

perfect!”

Abbie and Matt

Mains

Chicken with Dauphinoise

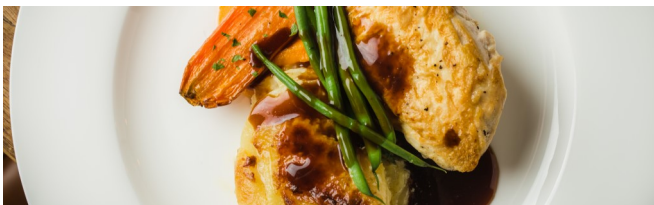
Oven roasted supreme of Chicken, served with a stack of creamy Dauphinoise Potato, seasonal Vegetables and Thyme infused Jus

Hot Smoked Salmon Fillet

Butter Crushed New Potatoes with Spinach and Spring Onions, Steamed Greens, Cream and Soft Herb Reduction

Maple Glazed Pork Rib Eye Steak

Summer Bean Cassoulet, Smoked Applewood Cheddar Mash, Tenderstem Broccoli



“Chicken Dauphinoise”



“Apple Flapjack Crumble Pie”

Desserts

Lemon Tart

Lemon Tart with Vanilla Ice Cream and Seasonal Berries

Apple and Flapjack Crumble Pie

Sweet Pastry Tart with Caramel Apple Compote, Topped with Flapjack Crumble and Served with Vanilla Ice Cream and Crème Anglaise

Cheesecake

Baked Vanilla New York Cheesecake with Wilted Strawberries and Raspberry Ripple Ice Cream

Menu B

Starters

Caramelised Onion and Goats Cheese Tart (v)

Served with Chive Crème Fraiche and Dressed Leaves

Salmon and Dill Fishcake

Saffron Tartare Sauce, Wild Rocket, Watercress Salad, Pickled Cucumber, Sundried Cherry Tomatoes

Chicken Liver Parfait

Smooth Chicken Liver Parfait served with Plum and Apple Chutney and Toasted Focaccia

Tandoori Marinated Chicken

Onion Bhaji, Pineapple and Mango Chutney



“Goat’s Cheese Tart”

Mains

Sticky Beef

24hr Braised Daube of Beef, Champ Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Jus

Chicken Wrapped in Prosciutto

With Fondant Potato, Butternut Squash Three Ways, Tenderstem Broccoli and Sage Butter Sauce

Roast Beef

With Carrot and Swede Mash, Roast Potatoes, Yorkshire Pudding, Green Beans and Rich Roasting Gravy

Panko and Garden Herb Crusted Sea Trout

With Smoked Salmon Arancini, Pickled Fennel Salad, Gem Lettuce Puree, Lemon and Dill Butter Sauce.



“Sticky Beef”



“Sticky Toffee Pudding”

Desserts

Sticky Toffee Pudding

Our own recipe of moist Date Sponge served with a rich Toffee Sauce, Vanilla Ice Cream and Honeycomb

Chocolate and Sea Salted Caramel Mess

Belgian Chocolate Brownie and Chocolate Mousse, Sea Salted Dulce De Leche, Nibbed Hazelnuts, Vanilla Cream and Italian Meringue

Grown Up Brownie

Belgian Chocolate Brownie and Baileys Chocolate sauce served with smooth Vanilla Ice Cream

‘The most amazing wedding food’ this is what we have been hearing from all our guests! The dauphinoise were divine but the fish and chip bar stole the show!”

The whole team were fantastic and so easy to work with, fully trusted them with our wedding day-thank you!

Mr and Mrs Mcgeever

Menu C

Starters

Prosciutto, Pesto and Asparagus Salad

Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, Toasted Pine Nut and Balsamic Salad

Sweet Potato, Goats Cheese and Fire Roasted Pepper Tart (v)

With Blush Tomato, Soft Herb Salad and Roquito Peppers

Oriental Hoi Sin Duck

Shredded Roasted Duck in Plum Sauce Crispy Wonton, Spring Onions, Cucumber and Hoi Sin

Warm Smoked Haddock and Gruyere Tart

Wild Rocket and Parmesan Salad, Chive Veloute



“Oriental Hoi Sin Duck”

Mains

Two Little Pigs

Slow Cooked Crispy Pork Belly, Pork and Leek Sausage, with Caramelised Onion and Chive Mashed Potato, Maple Glazed Carrot, Steamed Tenderstem Broccoli and Red Wine Jus

Spiced Lamb Rump

Slow Cooked Shoulder Tagine, Zataar Spiced Courgette, Tomato Confit, Warm Lemon and Mint Cous Cous Salad

Sticky Beef Feather Blade

16 hour Slow Cooked Feather blade with Hand cut Chips, Roast Onion Puree, Crispy Onions, Creamed Portobello Mushroom Tart, Confit Plum Tomato and a Rich Red Wine Gravy

Hay Smoked Chicken Breast and Pancetta.

Chicken Supreme Smoked over a bed of Hay, with Crispy Pancetta, Chestnut mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Jus



“Hay Smoked Chicken”



“Jammie Dodger” Cheesecake

Desserts

Jammie Dodger Cheesecake

Crunchy Shortbread Biscuit topped with creamy Vanilla Cheesecake Baked with Real Jammie Dodgers served Raspberry Ripple Ice Cream

Vanilla Crème Brulee

With Lemon Shortbread and Fresh Raspberries

Chocolate Orange and Crunchie Tart

Belgian Chocolate Ganache topped with Terrys Chocolate Orange and Crunchie and Vanilla Ice Cream

Boozy Raspberry Frangipane Tart

A Warm Frangipane Tart Filled with Fresh Raspberry and Chambord Compote Clotted Cream Ice Cream and Crème Anglaise

“Hi Olive Tree Team,

Wanted to message and say a HUGE thank you for our food and catering on Saturday. Everyone commented how great the food was and you were all so lovely, friendly and attentive to our guests. We’re still

reminiscing about how amazing the day was

Thanks again

Erin and Dave a.k.a Mr and Mrs Morris”

Menu D

Starters

Smoked Salmon and Nicoise Salad

Oak Smoked Salmon with a Salad of New Potato, Olives, Capers, Baby Plum Tomatoes and Crème Fraiche

Baked Camembert (v)

Oven Baked with Rosemary Focaccia and Spiced Plum Chutney

Gorgonzola and Pancetta Arancini,

With Creamed Portobello Mushrooms, Basil Pesto and Wild Rocket and Parmesan Salad

Caramelised Pear and Beetroot Salad

With Whipped Goats Cheese, Soft Herbs and Candied Walnuts



“Camembert”

Mains

A Duo of Celtic Pride Sirloin and Sticky Beef Short Rib

Roast Sirloin and Slow Cooked Beef Short Rib with Black Cabbage, Girole Mushrooms, Caramelised Onions, Crispy Beef Fat Potatoes with Parmesan Truffle and Beef Jus

Roasted Loin of Cod

Paella Seasoned Roasted Loin of Cod with Chorizo, Sweet Potato, Steamed Tenderstem Broccoli, Confit Plum Tomato and Fire Roasted Paella Sauce

Pave of Welsh Lamb

With Mini Shepherd’s Pie, Buttered Green Beans, Maple Glazed Carrot and Lamb Jus

Handcrafted Homemade Pie

Choose one From: Slow Braised Lamb Shoulder and Merlot, Roast Chicken, Pancetta and Leek or Slow Braised Steak and Cheshire Pale Ale all made in Short Crust Pastry

With Creamy Mash, Glazed Carrots, Buttered Beans and Rich Gravy



“Sirloin and Sticky Beef Short Rib”

Desserts

Black Forest Pavlova

Homemade Chocolate Meringue, Filled with Kirsch Cherry Compote. Vanilla Cream and Frozen Cherry Yoghurt

Strawberry and Prosecco Panna Cotta

Vanilla Cream Panna Cotta with Wilted Strawberry and Meringue

Assiette of Desserts

“Below we have a range of seasonal Trio’s “

Spring

Rhubarb and Custard Tart, Warm Honey and Stem Ginger Cake and White Chocolate, Coconut and Lime Mousse

Summer

Lemon Meringue Tart, Mini Swiss Roll and Strawberry and Lime Bavaois

Autumn

Boozy Cherry Frangipane Tart, Limoncello Drizzle Pudding and Raspberry and White Chocolate Mousse

Winter

Pear and Belgian Chocolate Tart, Sticky Toffee Pudding with Butterscotch Sauce and Salted Caramel Bavaois

Themed Set

We have put together some classic set menus for those looking for something a little different. All menus can be adapted to suit dietary requirements and alternative options for vegan and vegetarians can be discussed and offered. Please enquire.....

Italian

Starter

To Share

Buratta Cheese, Blush Tomatoes, Olives, and Sliced Meats
Selection of Baked Breads

Main Course

Chicken Cacciatore

Roasted New Potatoes, Butternut Squash with Pancetta, and Steamed Green Beans

Dessert

Tiramisu

Individual Coffee and Marsala Soaked Tiramisu with Mascarpone Cream and Chocolate

French

Starter

Classic French Onion Soup
with Gruyere Crouton

Selection of Baked Breads

Main Course

Beef Bourguignon

Slow Cooked Daube of Beef Featherbalde, Smoked Pancetta, Caramelised Onions, Chestnut Mushrooms, Creamy Mash and Buttered French Beans

Dessert

Tarte au Citron

Lemon Tart with Vanilla Ice Cream and Seasonal Berries



“Your Own Roast”

Best of British

Sharing Starter

Pate, Carrot and Ginger Chutney, Breads, Honey Glazed Sausages, Watercress, Stilton and Blue Cheese Salad

Your own Roast

(Served family style at your tables)

Choose 1 x Meat (please enquire if you want more)

Roast Chicken Breast, Roast Pork, Roast Beef, Roast Gammon, Roast Turkey Breast.

All served With Roast Potatoes cooked in Beef Dripping, Yorkshire Pudding, Gravy
Then.....

Choose 3 From- Buttered New Potatoes, Carrot and Swede Mash, Steamed Green Beans, Steamed Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Honey and Rosemary Roasted Parsnips, Roasted Root Vegetables, Buttered Carrots

Desserts

Choose 2 From - Apple and Blackberry Crumble with Custard. Lemon & Blueberry Posset, Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream. Eton Mess, Bakewell Tart, English Trifle.

All served in Mini Churns