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## Our Formal Menus

Pricing on all the formal menus is based on 60 persons and on one option per course. Less numbers can be catered for and quoted accordingly.

Dishes 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 Bavarois

#### 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 Bavarois

## 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*