



T: 01928 599992 07516 942332  
E: Enquiries@olivetreecatering.co.uk  
W: Olivetreecatering.co.uk

## Our Formal Menus

The Guide Pricing on all the formal menus is based on approx. 60 persons and on one option per course. All other 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*

**From £47.95 + vat**

## 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

### **Chicken Liver Parfait**

with Caramelised Red Onion and Grape Chutney and Toasted Focaccia

### **Mozzarella, Tomato and Basil Bruschetta (v)**

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

### **Teriyaki Glazed Chicken**

with Asian Salad, Lemon Grass, Ginger and Coriander 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, Honey Glazed Carrots Steamed Green Beans and Red wine Jus

### **Roast Beef**

with Carrot and Swede Mash, Beef Fat Roast Potatoes, Parsnips, Steamed Green Beans Yorkshire Pudding, Green Beans and Rich Roasting Gravy

### **Two Little Pigs**

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

### **Chicken Wrapped in Prosciutto**

with Potato Rosti, Confit Baby Carrot, Buttered Kale, white Wine and Parsley Sauce



“Chicken Dauphinoise”



“Apple Flapjack Crumble Pie”

## Desserts

### **Sticky Toffee Pudding**

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

### **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 Strawberry Compote and Vanilla Bean Sour Cream

### **Lemon Drizzle Pudding**

with Vanilla Ice Cream, Custard and Fresh Raspberries

**From £52.95 + vat**

*‘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*



“Lemon Tart”

## Starters

### **Smoked Salmon Cheesecake**

with Rocket, Parmesan and Pickled Cucumber Salad

### **Confit Chicken and Pulled Ham Terrine**

with Carrot and Ginger Relish and Toasted Focaccia

### **Caramelised Onion and Goats Cheese Tart**

With Soft Herb Crème Fraiche and Lambs Leaves

### **Mezze Sharing**

Roast Chorizo in Honey, Sweet Potato Falafel, Olives, Tabbouleh and Artisan Breads



“Goat’s Cheese Tart”

## Mains

### **Harissa and Honey Glazed Salmon**

Moroccan Spiced Butternut Squash Salad, Summer Bean Cous Cous, Tahini and Pomegranate

### **Spiced Lamb Rump**

With Warm Anya Potato, Roast Celeriac and Green Bean Salad, Caramelised Cauliflower Puree, Pickled Mustard Seed and Red Wine Sauce

### **Sticky Beef**

24hr Braised Beef Feather Blade, Champ Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Jus

### **Hand Crafted Roast Squash and Caramelised Onion Pie (Vg, V)**

with Creamy Mash Potato, Seasonal Vegetables



“Sticky Beef”

## Desserts

### **Lemon Tart**

With Meringue, Seasonal Berries, Crème Anglaise and Raspberry Gel

### **Belgian Chocolate Brownie**

Choose From: Ferrero Rocher, Oreo or Biscoff Belgian Chocolate Brownie served Warm with Cheshire Farm Vanilla Pod Ice Cream

### **Eton Tidy**

White Chocolate, Strawberry and Clotted Cream Mousse, Meringue. Strawberry Compote and Cheshire Farm Raspberry Ripple Ice Cream

### **Belgian Chocolate Delice**

70% Belgian Chocolate, Cheshire Farm Mint Choc Chip Ice Cream and Cocoa Nib Tuille

**From £57.65 + vat**

## Starters

### **Prosciutto, Pesto and Asparagus Salad**

Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, and Balsamic Caviar

### **Whipped Goats Cheese and Beetroot Salad (v)**

With Spiced Pear Chutney, Candied Walnuts and Balsamic Pearls

### **Baked Camembert (v)**

Oven Baked Served with Rosemary Focaccia and Caramelised Onion and Grape Chutney

### **Oriental Hoi Sin Duck**

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



“Oriental Hoi Sin Duck”

## Mains

### **Smoked Chicken with Pancetta**

Smoke Infused Roast Chicken Breast, Crispy Pancetta, Buttered Sprouts and Chestnut Mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Sauce

### **Spiced Lamb Rump**

With Warm Anya Potato, Roast Celeriac and Green Bean Salad, Caramelised Cauliflower Puree, Pickled Mustard Seed and Red Wine Sauce

### **Sticky Beef Feather Blade**

16 hour Slow Cooked with Triple Cooked Chips, Creamed Portobello Mushroom Tart, Confit Plum Tomato, Red Onion Puree and a Rich Red Wine Gravy

### **Roast Cod and Mussel Paella**

With Chorizo and Fire Roasted Peppers

### **Duo of Roast Sirloin and Glazed Beef**

Roast Sirloin, Slow cooked Beef Feather Blade with Black Cabbage, Chestnut Mushroom, Caramelised Onion Puree, Beef Fat Potatoes with Truffle and Parmesan, Red Onion Marmalade and Beef Jus



“Smoked Chicken”



“Crème Brulee”

## Desserts

### **Vanilla Crème Brulee**

With Lemon Shortbread and Fresh Raspberries

### **Summer Nights Assiette**

Lemon Meringue Pie, Strawberry and Lime Mousse, Sticky Lemon Pudding and Cheshire Farm Eton Mess Ice Cream

### **Winter Nights Assiette**

Belgian Chocolate and Pear Tart, Sticky Toffee Pudding, Salted Caramel Bavarois and Cheshire Farm Stem Ginger Ice Cream

### **Pavlova**

Homemade Meringue, Raspberry Ripple Ice Cream, Berry Compote and Chantilly Cream

*“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”*

## Themed Set

### From £47.00 + vat

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

Burrata 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 Feather Blade  
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.