



Olive Tree

"Catering for all your needs"

Private Function & Wedding Caterers

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With over 30 years catering experience, we understand what's important about food. Our locally sourced produce, selection of fresh ingredients and passion for food ensure we constantly stay abreast with the latest trends in the food market. Choose from one of our selected menus, or let us tailor a menu to suit your requirements. Whichever you choose, our style of catering will ensure you and your guests have a truly memorable eating experience

Pricing on all the menus is from and is based on food selections, number of persons, venue and Full day requirements.

Items can be mixed across various menus if required.

Any 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 on the below menus once quoted will include, staff, cutlery and crockery. Linen and any ancillary equipment charges will be discussed in advance and quoted separately on request



Menu A
From £34.85 + Vat per Person

Starters

Chicken Liver Parfait

Smooth Chicken Liver Parfait served with Red Onion chutney, Ciabatta Bruschetta and dressed mixed leaves

Leek and Potato Soup (v)

Creamy Leek and Potato Soup finished with Cream and Chive Oil

Mozzarella, Tomato and Basil Bruschetta (v)

Mini Mozzarella Balls, Tomato, Rocket and Basil served with Ciabatta Bruschetta and balsamic Pearls

Cajun Salmon with Mango Salsa

Cajun Spiced Salmon Served with Mango Salsa, Lime Crème Fraiche and Dressed Baby Leaves

Goats Cheese and Blush Tomato Frittata (v)

Fire Roasted Pepper, Blush Tomato and Goats Cheese Frittata served with Dressed Leaves and Pesto Oil

Selection of Baked Breads

Main Courses

Chicken with Dauphinoise

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

Pan fried Salmon with Gnocchi

Pan-fried Fillet of Salmon, Potato Gnocchi wilted Greens, Pecorino Crumb and Chive Cream

"Trio of Sausages"

Pork and Leek, Traditional "Award Winning" and Pork and Apple on a bed of creamy mashed Potato, served with roasted root Vegetables and a sweet Shallot and Port Wine Gravy

Sticky Beef

24hr braised Daube of Beef, Roasted Crushed Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Wine Jus

Fillet of Pork Wrapped in Pancetta

Pork Fillet Wrapped in Pancetta, Pan Fried and Served with Creamy Mash, Glazed Carrots, Creamed Spinach and Peppercorn Sauce

Desserts

Chocolate and Sea Salted Caramel Pot

Belgian Chocolate Mousse and Sea Salted Caramel Topped with Nut Praline

Crème Brule

Vanilla Crème Brule served with Seasonal Berries and Lemon Shortbread

Jammie Dodger Cheesecake

Crunchy Shortbread Biscuit topped with creamy Vanilla Cheesecake Baked with Real Jammie Dodgers served with Berry compote

Seasonal Pavlova

Baked Meringue Nest, filled with Chantilly Cream Seasonal Berries and Drizzled with a sweet Raspberry Coulis

Sticky Toffee Pudding

Made with our own recipe of moist Date and Treacle Sponge topped with a rich homemade Toffee sauce and Madagascan vanilla Ice Cream

Grown Up Brownie

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

Coffee and Mints



Menu B

From £36.65 + Vat per Person

Starters

Baked Camembert (V)

Oven Baked with Rosemary Focaccia and Red Onion Chutney

Roasted Tomato and Red Pepper Soup (V)

Roast Tomato and Red Pepper Soup with Pesto Drizzle and Pecorino Crumb

Duck Pancake Stack

Shredded Duck and Plum sauce, served with Crispy wonton, Spring Onions, Cucumber and Hoi Sin Sauce

Ham Hock Terrine

Pressed Ham Hock Terrine served Red Onion Chutney, Mustard Mayonnaise, Warm Sough Dough and Pea Shoots

Goats Cheese and Candied Walnut Tart

Caramelized Onion and Goats Cheese Tart with Candied Walnuts, Pea Shoots and Balsamic Pearls

Selection of Baked Breads

Main Courses

Trio of Homemade Pies

A Mini Trio of Homemade Pies, Minted Lamb, Chicken, Ham and Leek and Steak and Ale Pies
With creamy Mash, Glazed Carrots, Buttered Beans and Rich Gravy

Stuffed Supreme of Chicken

Oven Roasted Chicken Stuffed with Spinach and Peppers with Chorizo Crushed Potato, Green Beans, Glazed Carrots and Paprika Cream

Roast Sirloin of Beef

Sliced roast Sirloin served with homemade Yorkshire Puddings, Roast and New Potato, rich roasting gravy and Seasonal Vegetables

Sea Bass with Pancetta

Fillet of Sea Bass pan fried and served on a Pancetta Potato Cake, Braised Fennel, Rocket Pesto and Sun Blush Tomatoes

Rump of Lamb

Garden Herb Marinated with Potato Fondant, Cauliflower Puree, Broad Bean and Pea Fricassee and Glazed Carrots

Duo of Pork

Fillet of Pork Wrapped in Pancetta, and Slow Cooked Cider Glazed Belly with Potato Galette, Apple Sage Chutney, Glazed Carrots, Calvados Jus and Crackling

Desserts

Caramel Apple Tart

Sweet Pastry Tart with Apple Compote, Topped with Flapjack Crumble and Caramel Served with Butterscotch Ice Cream

Terry's Chocolate Orange Crunch Cheesecake

Bourbon Biscuit base and Belgian Chocolate Cheesecake topped with Terrys Chocolate and Cinder Crunch

Assiette of Desserts

A Trio of Belgian Chocolate Brownie with Chocolate Sauce, Lemon Posset and Mini Berry Eaton Mess

Chocolate and Malteser Tart

Crunchy Bourbon Biscuit Topped with Maltesers and Chocolate Ganache served with Vanilla Ice Cream and Kirsch Cherry Compote

Sicilian Lemon Cheesecake

Crunchy Shortbread Biscuit topped with creamy baked Lemon Cheesecake with Vanilla Sour Cream and Lemon Curd

Coffee and Mints



Menu C
From £39.95 + Vat per Person

Starters

Fillet of Sea Bass with Crab

Pan Fried Sea Bass with White Crab, Baby Leaf and Beetroot Salad

Asparagus and Pecorino Ravioli (V)

Fresh filled Asparagus Ravioli with roasted baby Tomatoes, grilled Artichoke, crisp leaves and Basil Pesto dressing

Smoked Haddock Fishcake

Homemade Smoked Haddock Fish cakes served with Saffron Tartare Sauce and Dressed Leaves

Duck Terrine with Celeriac Slaw

Duck terrine served with a Celeriac and Pine Nut Slaw, Watercress Salad and Ciabatta Bruschetta

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

Selection of Baked Breads

Main Courses

Duo of Goosnargh Chicken

Parmesan Crumbed Leg and Pancetta Stuffed Breast, Celeriac Gratin, Buttered Carrots and White Wine Garden Pea Sauce

Harissa Rubbed Rump of Lamb

Roasted Harissa Spiced Lamb Rump with a Baby Potato, Chick Pea, Spinach and Coriander Tagine, Buttered Green Beans

Loin of Cod with Saffron Clams

Loin of Cod pan fried with Roasted Baby Potato, Saffron Poached Clams, Watercress and Lemon Cream

Best End of Lamb with Herb Crust

Roasted Rack of Lamb with a Herb Crust, Potato and Celeriac Gratin, Green Beans, rosemary Jus

"Steak n Chips"

Prime Sirloin or Rump Steak served with chunky Chips and traditional Steak garnish
With your choice of sauce (Blue Cheese, Au Poivre, Béarnaise)

Desserts

Berry and Prosecco Panna Cotta

Mixed Berries set in Prosecco Jelly over a vanilla and Mascarpone Panna Cotta with Berry Compote

Key Lime Pie

Crunchy Ginger Biscuit with a Baked Key Lime Filling with Candied Lime and Chocolate Ganache

Salted Caramel Popcorn Cheesecake

Baked Vanilla and Caramel Cheesecake, Shortbread Biscuit Base Topped with Salted Popcorn and a Caramel Drizzle

Assiette of Desserts

A Trio of Raspberry and White Chocolate Cheesecake, Lemon Posset with Berry Compote and Sticky Toffee Pudding with Toffee Sauce

Lemon Tart

Slow Baked Lemon Curd Tart with Madagascan Vanilla Ice Cream and Fresh Berry Compote



Menu D

From £45.95 + Vat per Person

Starters

Beetroot Cured Salmon

With Celeriac and Apple Rémoulade, Watercress Salad, Hazelnut Dressing

Crispy Pork Belly

Crispy Belly Pork deep fried in Panko Bread Crumbs served on a Soy and Ginger Marinated Vegetables with a Chilli and Hoi Sin Glaze

Seared Scottish Scallops

With Artichoke Puree, Sautéed Celeriac, Walnut and Apple Dressing

Crab, Chilli and Lemon Polenta Tart

Oven Baked Individual Filled Tart of Crab, Lemon Polenta and a Touch of Chilli on a Bed of Dressed Wild Rocket with Light Herb Crème Fraiche

Antipasto Platter (Sharing)

A Mixed Platter of Prosciutto Ham, Salami, Blush Tomato, Homemade Humus, Grilled Artichokes and Homemade Olive Focaccia Bread

Selection of Artisan Bread Rolls

Main Courses

Fillet of Beef with Peppercorn Crust

Pan Fried Fillet of Beef, Truffled Mash Potato, Baby Vegetables and a Rich Merlot Wine Jus

Ballotine of Corn Fed Chicken with Wild Mushrooms

Wrapped in Crispy Pancetta with Wild Garlic Mash, Roasted Porcini Mushroom, Crispy Shallots and Sage Cream

Assiette of Lamb

Best End topped with Herb Crust, Confit of Shoulder and Mini Lamb Croquette served with, Mash, Creamed Savoy Cabbage, Caramelized Carrots, and Rosemary Jus

Fillet of Sea Bass with Pumpkin Gnocchi

Pan-fried Fillet of Sea Bass, Pumpkin Gnocchi Roasted Porcini Mushroom, Crispy Sage and Leek Sauce

Loin of Venison with Apple Rosti

Pan Fried Loin of Venison, Bramley Apple Rosti, White Onion Puree, Braised Red Cabbage, Parsnip Crisp and Wine Jus

Desserts

Chocolate Brioche Bread Pudding with Gran Marnier

Slices of sweet brioche, Cranberries and Dates smothered and baked in a rich Belgian Chocolate custard, finished with Grand Marnier

Jim Beam Streusel Cheesecake

Baked Creamy White Chocolate and Jim Beam Cheesecake topped with a Cinnamon and Pecan Streusel

Dark Chocolate and Peanut Butter Fondant

With Banana Ice Cream and Peanut brittle

A Selection of Local Cheeses

A Selection of Local Cheeses Served with Bread and Chutney's

Coffee and Petit Fours