

MENUS FOR GROUPS

Olive Catering Services Limited
Barn Farm
Sibson Road
Ratcliffe Culey
Warwickshire
CV9 3PH

Contents

- Hot menu 1 (summer) 3
- Hot menu 1 (summer) – booking sheet 4
- Hot menu 2 (winter) 5
- Hot menu 2 (winter) – booking sheet 6
- Light bites 7
- Wine List 8
- Buffet menus 9
- Breakfast menus 10
- Cold fork buffet 11
- Christmas menu 12

Note for Organisers: Alterations to reserved numbers or menu choices must be notified at least 3 working days (Monday – Friday) before the visit. Otherwise the original numbers or order will be charged for.

Hot menu 1 (summer)

Melon with seasonal fruits

Or

Homemade tomato and basil soup

Served with farmhouse bread and butter

Or

Steak and ale casserole

Tender diced beef, cooked with mushrooms and onions and braised in Shugborough ale

Or

Fresh poached salmon with watercress sauce

Salmon steak lightly poached and served with a creamy watercress sauce

Or

Roasted vegetable and goats cheese tart

Individual homemade tart filled with roasted vegetables and goat's cheese, served with a tomato

sauce

Apple and butterscotch crumble

Juicy apples topped with a crunchy crumble topping, served with a butterscotch sauce

Or

Lemon tart

Light shortcrust pastry filled with a zesty lemon cream

Lunch

One course, with tea and coffee £6.95

Two courses, with tea and coffee £9.95

Three courses with tea and coffee £11.95

Evening Meal (after 5pm)

One course, with tea and coffee £9.50

Two courses with tea and coffee £12.50

Three courses with tea and coffee £14.50

Please note that the number of courses chosen applies to the whole party i.e. all of group must choose one course, two course or three courses

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Hot menu 1 (summer) – booking sheet

Three course lunch, £11.95 or evening dinner £14.50

Booking details	Starter		Main			Sweet	
Table reserved for: Date: Names:	Melon	Tomato Soup	Steak & Ale Pie	Poached Salmon	Vegetable & Goats cheese Tart	Apple crumble	Lemon tart
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
21							
22							
23							
24							

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Hot menu 2 (winter)

Leek and potato soup

Served with farmhouse bread and butter

Or

Garlic mushroom brushetta

Mushrooms baked in a creamy sauce with garlic, served with toasted bread

Shugborough sausage and mash

Prime pork sausage, made especially for us at Shugborough, served with creamy potato and rich gravy

Or

Chicken Supremé in a red wine jus

Slowly braised fillet of chicken with shallots, button mushrooms and smoked bacon served in a red wine sauce

Or

Filo parcel of roasted vegetables

Seasonal vegetables roasted with fresh basil, wrapped in filo pastry and served with a tomato and basil sauce

Sticky toffee pudding

Individual homemade sponge with dates and brown sugar, topped with a delicious toffee sauce

Or

Winter strudel

Succulent apples with plump sultanas and cinnamon, encased in pastry and served with a vanilla sauce

Lunch

One course, with tea and coffee £6.95

Two courses, with tea and coffee £9.95

Three courses with tea and coffee £11.95

Evening Meal (after 5pm)

One course, with tea and coffee £9.50

Two course with tea and coffee £12.50

Three course with tea and coffee £14.50

Please note that the number of courses chosen applies to the whole party i.e. all of the group must choose one course, two course or three courses

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Hot menu 2 (winter) – booking sheet

Three course lunch, £11.95 or evening dinner £14.50

Booking details	Starter		Main			Sweet	
Table reserved for: Date: Names:	Soup	Bruschetta	Sausage & mash	Chicken supremé	Filo parcel	Sticky toffee pudding	Winter strudel
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
21							
22							
23							
24							

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Light bites

Soup and sandwich

A steaming bowl of today's homemade soup, served with a selection of homemade sandwiches served on a selection of breads

Tea and coffee

£7.95

Ploughman's lunch

A wedge of mature cheddar served with homemade chutney, seasonal salad and crusty bread

Tea and coffee

£5.95

High Tea

A selection of homemade sandwiches served on a variety of breads

A platter of freshly baked cakes

Tea and coffee

£6.25

Cream tea

A home baked scone served with strawberry jam and fresh cream

Tea and coffee

£3.50

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Wine List

White wine

Stowells Chenin Blanc 175 ml	£2.45
Stowells Chardonnay 175ml	£2.45
Hardy Semillon Chardonnay 750ml	£9.95

Red wine

Stowells Merlot 175ml	£2.45
Stowells Shiraz 175ml	£2.45
Hardy Shiraz 750ml	£9.95

Beer

Shugborough Lordships own	£2.95
Shugborough Mi Lady's Fancy	£2.95
Heineken 330ml	£2.75
Blackthorn Cider 330ml	£2.75

Soft drinks

Bottled water still/sparkling	£1.25
Orange juice	£1.50

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Buffet menus

Menu A

Selection of freshly filled sandwiches served on a variety of bread

Kettle crisps

Fresh fruit platter

Homemade cake

£5.50

Menu B

Selection of freshly filled sandwiches served on a variety of breads

Cajun potato wedges

Homemade Shugborough sausage rolls

Kettle crisps

Fresh Fruit platter

Homemade cake

£6.50

Menu C

Selection of freshly filled sandwiches served on a variety of breads

Honey and mustard chicken skewers

Salmon and fresh dill tartlets

Selection of vegetarian crostini

Kettle crisps

Fresh fruit platter

Homemade cake

£7.50

Selection of homemade cakes £1.95

Tea, coffee and home baked biscuits £1.90

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member

Breakfast menus

Breakfast menu 1

Bacon and sausage rolls, served warm
with brown and red sauce

Fresh orange juice

£3.95

Breakfast menu 2

A selection of croissants served with preserve

Danish pastries

Fresh orange juice

£2.95

Selection of homemade cakes £1.95

Tea, coffee and home baked biscuits £1.90

Cold fork buffet

Sugar baked ham

Home baked ham, flavoured with brown sugar and mustard

Poached Salmon

Fresh salmon lightly poached and served with a delicate cucumber mayonnaise

Roasted rosemary potatoes

New potatoes tossed in olive oil and fresh rosemary and oven roasted, served warm

Mixed leaf salad

Seasonal salad leaves dressed with fresh herb vinaigrette

Cherry tomato and chive salad

Cherry tomatoes in a balsamic vinegar dressing, finished with chopped chives

Garden vegetable salad

Carrots, onions, white cabbage and celeriac served in a creamy mayonnaise

Lemon sponge

A moist sponge flavoured with lemons and topped with a cream cheese frosting

Walnut and honey tart

A rich tart made with honey and walnuts, served with thick dairy cream

£9.95

Christmas menu

Please note that the number of courses chosen applies to the whole party i.e. all of the group must choose one course, two course or three courses

Winter vegetable soup

Served with herby croutons and crusty farmhouse bread
Or

Homemade pork and bacon terrine

Served with a red onion chutney and crusty farmhouse bread
Or

Pear and dolcelatta salad

Served on seasonal leaves with a walnut dressing

Roast breast of Norfolk turkey

Served with pigs in blankets, homemade seasoning and cranberry relish
Or

Filo basket of Wild mushrooms

Baked with chestnuts and served with a creamy Madeira sauce

Traditional Christmas pudding
A delicious homemade Christmas pudding served with a cream brandy sauce
Or

Tart au citron

Short crust pastry filled with a lemon cream, served with fruit compote

Lunch

Two courses with tea and coffee £12.50
Three courses with tea and coffee £14.50

Dinner (after 5pm)

Two courses with tea and coffee £14.00
Three courses with tea and coffee £16.00

Christmas Afternoon Tea (served between 3 and 5 pm)

A selection of sandwiches served on a variety of breads
Homemade Christmas cake and mince pies
Tea and coffee
£6.50

Coffee, tea and mince pies £1.95

Unfortunately we cannot guarantee that our food is free from traces of nuts, if you have any concerns regarding allergies or food intolerance please discuss with a Team Member