

# Sample Menu

## PRIVATE CHEF AT OLIVE HOUSE

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Olive House. A wonderful way to make your experience extra special.



**BIG HOUSE EXPERIENCE**



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A sample of the type of menu that can be provided.  
All options are inter-changeable\*

### Menu A

Homemade seasonal soup - served with granary bread

Lamb Tagine – charred neck fillet, apricots, chickpeas, tomatoes & onions in a Harrisa sauce, served with jewelled couscous (sultana, edible rose petals, pistachios, baby podded broad beans, pomegranate seeds, preserved lemon & mint)  
Side of oven baked cinnamon curly kale & cauliflower  
Served with roasted tomato & sumac drizzle.

(A vegetarian tagine option would include butternut squash & aubergine with all of above)

Dessert: Rosewater, raspberry & lavender roulade, with almond & hazelnut mini biscuits

### Menu B

Bruschetta served with fresh tomato, red onion, avocado, in a sumac & cornflower (the flower) oil - small green rocket salad with marinated artichokes

Asian inspired monkfish fillet filo parcels, smashed potato hash with capers and horseradish, steamed pak-choi (if locally available samphire) served with chili and ginger coconut cream pouring sauce

(V = baked butternut squash, sage, stilton & marsala risotto – a robust green salad (watercress, garlic rocket & raddichio) & fresh tomato pearls

Dessert: individual stem ginger mousse, luxury dark chocolate coated pan seared pear quarters, walnut praline, served with ginger wine chaser

### Menu C

Salmon, crab and asparagus terrine, mackerel pate, smoked trout with cornichons, served with pickled cucumber cubes, yellow beetroot & a tarragon dressed watercress salad.

Pear and ginger sorbet.

Individual beef wellington (mushroom duxelle, Dijon mustard & wilted spinach), garlic & thyme infused cream dauphinoise rounds, buttered star anise carrots, fine green beans – red wine & shallot jus

Trio of desserts: lime & ginger posset, chocolate & amaretto mousse, mini calvados apple charlotte with clotted cream

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.



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