

# OLIVEIRA KITCHEN'S CHRISTMAS

## Starters

### Les Sylphides

INSPIRED BY CHOPIN'S CHRISTMAS SONGS  
CLASSIC EASTER DUMPLING, SERVED IN A BORSCHT VELOUTÉ AND CRÈME FRAÎCHE

### Flame Badger Carpaccio

SALT-BAKED FLAME BADGER BEET, CURED AND PRESERVED FROM THE LAST SEASON, CARPACCIO  
STYLE SLICED, WITH CELERIAC REMOULADE, MICRO-CRESSSES, CHESTNUT, JABUTICABA JAM

## Mains

### Bistecca di Sedano

MEDALLIONS OF ITALIAN CELERIAC CULTIVATED IN THE VALLE D'AOSTA, ROASTED AND GLAZED  
WITH OUR OWN 17-ROOT DEMI-GLACE, SERVED WITH ACETO-CURED FIG, PARSNIP & WHITE  
CHOCOLATE MOUSSELINE AND TENDER-STEM BROCCOLI

### Chicken-of-the-Woods from Thetford Forest

A RARE SPECIES OF WILD MUSHROOM FORAGED FOR US FROM NORFOLK'S LARGEST WOODLAND.  
COOKED IN A BUTTER FRICASSÉ. WITH SMOKED POTATO MOUSSE, CAULIFLOWER VELOUTÉ, RED  
EMERALD POTATO CULTIVATED IN DORSET AND OLIVEIRA'S 17-ROOT DEMI GLACE.

## Desserts

### Panetone Pudding

AN ITALIAN CHRISTMAS CLASSIC SERVED WITH LIMONCELLO GELATO

### Sea Buckthorn Sorbet & Poire Belle Hélène

ORGANIC BRITISH PEAR AND WILD SEA BUCKTHORN FROM THE KENTISH COAST,  
FORAGED SOUTH DOWNS ROSEHIP WITH WHITE CHOCOLATE SAUCE

This menu is vegetarian. A vegan version is available. Please let us know if you want the whole party to have the vegan version or how many guests in your party would prefer this choice on the Booking Comments during booking.

Please note: This menu will not be served alongside the A la Carte Menu. Christmas Menu is offered by pre-order only. Pre-Orders are non-refundable. Please be mindful we do have costs. No Cancellation. Only book for the Christmas Menu if you are certain of attendance.