

OLIVEIRA KITCHEN'S CHRISTMAS MENU 2023

BY PRE-ORDER ONLY
menu: £65 / wine pairing: £35

from 23rd of November to 23rd of December

a 5-course journey into the natural world
optional wine-pairing available

The Orchards

PEAR, CELERIAC AND GRAVIOLA VELOUTÉ WITH SAGE OIL AND DRIED FLOWER

The Gardens

CAPPELLETTI FILLED WITH A MOUSSE OF JERUSALEM ARTICHOKE, SALSIFY AND CHESTNUT
SERVED IN A JACK-BY-THE-HEDGE CONSOMMÉ

The Oceans

24-MONTH AGED CARNAROLI RISOTTO COOKED WITH PHYTO-PLANKTON,
DULCE, WAKAME AND NORI ALGAE ALL GROWN ORGANICALLY IN CORNWALL

The Woodlands

CHICKEN-OF-THE WOODS FORAGED FOR US IN THE THETFORD FOREST, NORFOLK
COOKED IN A BUTTER FRICASSÉ. SERVED WITH BLUE EMERALD POTATO CULTIVAR FROM DORSET, CASSAVA
FONDANT AND OLIVEIRA'S 17-ROOT DEMI-GLACE WITH CRANBERRIES

The Heavens

SILKY CHOCOLATE PORCELAIN, PINK PEPPERCORN AND CHERRY COULIS WITH JUNIPER AND BERGAMOT ICE CREAM

THE WHOLE MENU CAN BE MADE VEGAN. THE ONLY CHANGE IS THE BUTTER.
LET US KNOW IN THE COMMENTS SECTION IF YOU WANT THE PLANT-BASED ALTERNATIVE WHEN YOU BOOK.