

# oliveira kitchen's

## TRUFFLE MENU

£90 per person

Wine pairing for an extra £50 per person

*(all dishes in this menu are prepared using European truffles. It has gentle notes of hazelnut which develop with the season, deepening to an intense, earthy aroma by mid season)*

### heilala vanilla & cauliflower velouté with truffle infused cassava chip

*PROSECCO, GIOL, ITALY*

### cappelletti maison

foraged beefsteak mushroom filled handmade pasta with three-covered leek consommé

*CHÂTEAU OLLIEUX ROMANIS, CORBIÈRE, FRANCE*

### lady quail of norfolk

poached quail egg, from norfolk farms, nested on potato mousse

*BOHEM BY LATÚE, CASTILLA, SPAIN*

### polonaise op. 64-2

dumpling filled with artichoke cream served in cocoa butter and parsnip vichyssoise

*LIKE RAINDROPS, MCLAREN, AUSTRALIA*

### sea-flora acquerello

selection of organic sea plants cooked in specially aged risotto

*WHEN WE DANCE, CHIANTI, ITALY*

### chocolate ganache, salted caramel, truffle ice cream

*HEAVEN ON EARTH, WESTERN CAPE, SOUTH AFRICA*

\* PLEASE NOTE WE SERVE ORIGINAL PARMIGIANO REGGIANO FROM MODENA IN ITALY. THIS IS A EIGHT-CENTURIES OLD TRADITION AND A PROTECTED DENOMINATION OF ORIGIN. WE DO HAVE AN ENGLISH VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST FOR THOSE UNCOMFORTABLE WITH TRADITIONAL CHEESE MAKING. WE ALSO HAVE A VEGAN SUBSTITUTE. PLEASE LET OUR TEAM KNOW OF YOUR PREFERENCES

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A 12,5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY.  
We cannot guarantee total absence of allergens. Please inform a member of our team of any allergies