

Christmas Menu will be offered by pre-order and pre-booking only. All our food is handmade by our team in our kitchen, therefore pre-ordering our special menus are necessary.

Oliveira Kitchen's dedicated team has designed a wonderful Christmas Menu based on our ethos of sustainability and organic producing without compromising on flavour nor missing out on the awe of discovery.

5-course £65
5-course with Wine Pairing £105

You may add our British Artisan Selection of 5 award winning organic cheeses for an extra £15 per person.
Or you may add our award winning handcrafted organic plant-based cheese alternatives

THIS CHRISTMAS EXPLORE A 5-course journey into the natural world

The Orchards

VELOUTÉ OF PEAR, CELERIAC AND GRAVIOLA WITH CASSAVA AND WINTER TRUFFLE BALL

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, AND VEGETARIAN PARMESAN

The Woodlands

OLIVEIRA'S CHRISTMAS ASSADO VEGANO SERVED WITH BRUSSELS SPROUT IN CRISPY HEN-OF-THE-WOODS,
BLUE EMERALD POTATO CULTIVAR FROM CORNWALL, VEGGIES AND OLIVEIRA'S 17-ROOT DEMI-GLACE
(OUR ASSADO VEGANO IS ONE OF OUR NEWEST CREATIONS, HANDMADE IN OUR KITCHEN USING A COMBINATION OF 5 OF THE MOST NUTRITIOUS ROOTS IN THE PLANET)

The Heavens

SILKY CHOCOLATE PORCELAIN, PINK PEPPERCORN AND WILD HAWTHORN BERRY COULIS WITH BERGAMOT SORBET

PLANT-BASED VERSION

**MOST OF THE MENU IS ALREADY VEGAN. THE DIFFERENCE BEING TWO DISHES THAT CONTAIN BUTTER OR CHEESE.
WE CAN DO THE WHOLE MENU VEGAN FOR YOU, BUT WE NEED TO BE ADVISED WHEN YOU BOOK. OUR FOOD TAKES DAYS OF PLANING.
LET US KNOW IN THE COMMENTS SECTION IF YOU WANT THE PLANT-BASED ALTERNATIVE WHEN YOU BOOK.
WE'LL NOT BE ABLE TO DO LAST MINUTE CHANGING.**