
OLIVEIRA KITCHEN'S FUNCTION MENU £45pp

starters

forest floor calamari and açai-tree hearts ceviche

HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST, KAONG FRUIT, TOMATO, PHYSALIS SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD

wild snowbell acquerello risotto

12-MONTH AGED RISOTTO RICE COOKED WITH BRITISH WILD SNOWBELL AND SERVED VEGETARIAN PARMESAN CHEESE
PLANT-BASED VERSION AVAILABLE

mains

maitake and black trumpet cassava beignet

SWITH BROAD BEANS MOUSSELINE, ZUCCHINI, VERMOUTH DEMI-GLACE

miss muffet and the cornish smuggler

With SPANISH BLACK TRUFFLE

TWO OF THE BEST ORGANIC BRITISH CHEESES, HANDCRAFTED BY THE MULTI-AWARD WINNER SUE PROUDFOOT. COOKED WITH HANDMADE TROFIE PASTA IN A ARTICHOKE AND ENDIVES SAUCE. WITH SICILIAN GRAN KINARA VEGETARIAN PARMESAN

Desserts

chocolate and pitanga

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICECREAM

black truffle crème brûlée with porcini icecream

PLEASE LET US KNOW IF YOU WANT THE PLANT-BASED VERSION. GF