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## 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, SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD

#### **wild british marshland risotto**

A SELECTON OF WILD PLANTS FORAGED FROM BRITISH MARSHLANDS: SALTY-FINGER, MARSH SAMPHIRE, SEA BEET, SEA ASTER, ROCK SAMPHIRE, AND SEA PURSLANE. COOKED WITH PREMIUM ACQUARELLO RICE AND SERVED WITH VEGETARIAN PARMESAN

### mains

#### **assado vegano in graviola sauce**

SERVED IN CANNELLINI MOUSSE, POMME FONDANT AND TENDERSTEM BROCCOL

#### **trumpet royale au poivre**

WITH OUR 17-ROOT PEPPERCORN SAUCE. SERVED WITH CASSAVA AND ROCKET GARNI

### desserts

#### **chocolate and pitanga**

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICECREAM