
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 SELECTION 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 TENDER STEM BROCCOLI

trumpet royale au poivre

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

desserts

chocolate and pitanga

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICE CREAM

plant-based cheesecake of cupuaçu

SERVED WITH A THICK BRITISH SUMMER BERRY COULIS