
OLIVEIRA KITCHEN'S FUNCTION MENU

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

miss muffet and the cornish smuggler

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

lion's mane 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

cheesecake of cupuaçu

SERVED WITH A THICK BRITISH SUMMER BERRY COULIS