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## OLIVEIRA KITCHEN'S FUNCTION MENU

### starters

#### **forest floor calamari and açaí-tree hearts ceviche**

HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST, KAONG FRUIT, TOMATO, SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RÄYU 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