

OLLIVERS JANUARY MENU 2012

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL
Tel:01323 872111 www.olliversrestaurant.co.uk

Starters

Ollivers fish smokie sprinkled with a parmesan crumble..

Mushroom and hazelnut paté garnished with fresh pesto crustardes.

Warm five spiced duck and mango salad, drizzled with a lime and sesame dressing.

Lightly curried coronation chicken and tangy citrus rice.

Pear and stilton bake topped with honey mustard glazed rocket.



Soup of the day or Sorbet



Main Courses

Duck Breast

Roasted breast of duck, served with a ginger and marmalade sauce.

Catch of the Day

Fresh fish according to availability.

Lamb Shank

Slowly braised lamb shank, boned, stuffed with rosemary and garlic cous cous and coated with a rich peanut gravy.

Local Pheasant

Roasted breast of pheasant, wrapped in bacon, placed on bubble and squeak and served with a tomato sauce.

Belly Pork

3 hour roasted belly pork with an apple compote, honey and soy reduction and crispy crackling.

Peppered Beef

Medallions of prime fillet steak, cooked to your liking and served with a soft green peppercorn, brandy and cream sauce.

This dish carries a surcharge of £3.75.

Vegetarian Tart

Slow roasted garlic and thyme plum tomatoes, served on a courgette, leek and burwash rose pastry tart.

All dishes are accompanied by a variety of fresh market vegetables and potatoes.



Desserts

We have a wide variety of desserts which will be described to you by your host.

OR

We also offer a Sussex cheese plate and locally produced chutney.

This carries a surcharge of £2.95



Coffee and homemade petit fours



3 course meal

Starter, soup or sorbet and main course.

£24.95

5 course meal

Starter, soup or sorbet, main course, dessert, coffee and petit fours.

£29.95

All prices are inclusive of VAT.

Service not included.

All food is homemade, freshly prepared and cooked to order.

Some dishes may contain nuts.

Please advise us of any allergies.