Christmas Menu

Starters

Stilton and leek tart with a berry mayonnaise.

Butternut squash and sage risotto
with an amaretti crumb.

Smoked salmon timbale filled with maple
roasted salmon and red pepper marmalade
with a dill, lemon and crème fraîche drizzle.

Smooth chicken liver paté with apricot glaze
and lightly curried nuts.

Lightly breadcrumbed Christmas sausage
with a mulled wine onion relish.

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Soup of the day or Sorbet

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Main Courses

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

Duck Confit
Confit of duck leg with spiced pear
and ginger beer sauce.

Venison Crumble
Tender pieces of venison, baby onions and
prunes with a herby oat and parmesan crumble.

Festive Baked Salmon
Honey butter glazed salmon with a
creamy dill sauce and pomegranate,
almonds and parsley tapenade.

Turkey and Stuffing
Sliced breast of turkey topped with
pistachio and cranberry stuffing,
pigs in blankets and a rich roasted gravy.

Bacon-wrapped Pheasant
Breast of pheasant wrapped in bacon, served with
puy lentils and a chestnut and garlic sauce.

Fillet of Beef
Medallions of prime fillet steak, cooked to
your liking, with a soft green peppercorn sauce.
This dish carries a surcharge of £9.50

Sweet Potato Pithivier
Sweet potato, feta, spinach and chestnut
enclosed in a puff pastry pie with a herb velouté.

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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 with chutney.
This dish carries a surcharge of £4.95

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Coffee and petit fours

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3 course meal
Starter, main course, dessert,
coffee and petit fours.

£49.50

Ollivers Restaurant