



OLLIVERS OCT / MID NOV MENU 2024

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.ollivers-restaurant.co.uk

Starters

Italian style meatballs with feta and an arrabiata sauce.

Spicy thai-style melon salad with peanuts, red onion, lime and coriander.

Smoked mackerel and horseradish paté with crispy herb crustardes.

Slow roasted plum tomatoes, topped with saucy puy lentils and a carrot and mustard seed relish.

Grilled green-lipped mussels dynamite with mayonnaise and sweet chilli.

Soup of the day or Sorbet

Main Courses

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

Duck Confit

Crispy confit of duck leg with apple compote and a blackberry and cassis sauce.

Rump of Lamb

Roasted rump of lamb on a bed of celeriac mash with a brandy and grain mustard sauce.

Catch of the Day

Fresh fish according to availability.

Steak and Kidney Pudding

Steamed steak and kidney suet pudding with a rich ale gravy.

Pork Tenderloin

Baked pork fillet with a pecan crust and a cider and maple sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with a creamy stroganoff sauce. This dish carries a surcharge of £8.50

Vegetable Wellington

Leek, parsnip, mixed bean and vegetarian 'Sister Sarah' cheese wrapped in puff pastry with a red pepper sauce.

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 £4.50

Coffee and petit fours

2 course meal

Starter and main course or main course and dessert.

£40.95

3 course meal

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

£45.95

All prices are inclusive of VAT. Service not included.

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

Please advise of any allergies before ordering. Some dishes may contain nuts.