



OLLIVERS SEPTEMBER 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

Filo basket filled with prawns and banana bound in an harissa mayonnaise.

Butternut squash and sweet chilli risotto with amaretti crumb.

Lightly breadcrumbed cumberland sausage with a red onion and cassis relish.

Smoked mackerel and creamy garlic mushroom bake.

Toasted date bread, herb paté, poached pear and tarragon cream.

Soup of the day or Sorbet

Main Courses

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

Rump of Lamb

Roasted rump of lamb with a lightly curried peanut sauce.

Duck Confit

Crispy confit of duck leg with a peach, pomegranate and mint sauce.

Catch of the Day

Fresh fish according to availability.

Pork Fillet

Marinated pork fillet served with prunes and a brandy cream sauce.

Chicken Breast

Breast of chicken filled with spinach, ricotta and garlic, wrapped in bacon with a chunky tomato sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with 'Blue Murder' cheese and rosemary sauce.

This dish carries a surcharge of £8.50

Chickpea Fritters

Chickpea fritters topped with roasted beetroot, mozzarella, vine tomatoes and a cucumber raita.

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.