

# Christmas Menu

## Starters

Feta and leek filo roll drizzled with honey and toasted pistachios.

Lightly breadcrumbed turkey sausage with sage stuffing, cranberry and redcurrant relish and an onion gravy.

Wild mixed mushroom and Gruyère tartlet with a chestnut mayonnaise.

Smoked salmon tower filled with a salmon and dill mousse and lime crème fraîche.

Partridge and pork terrine with a quince chutney and warm corn bread.

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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 celeriac mash and red wine and thyme sauce.

### Salmon Pinwheel

Salmon pinwheel topped with a cucumber, dill and mint yoghurt, sesame shard and red pepper marmalade.

### Bacon-wrapped Pheasant

Breast of pheasant wrapped in bacon, served with a chestnut, shallot and garlic sauce.

### Venison Crumble

Tender pieces of venison and winter vegetables topped with a parmesan and chive crumble.

### Belly Pork

3-hour slowly roasted belly pork with apple purée, black pudding and cider gravy.

### Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with a creamy Roquefort and walnut sauce.

This dish carries a surcharge of £9.50

### Stuffed Squash

Baked butternut squash stuffed with lentils, spinach and Duddleswell cheese topped with pomegranate, nuts and herbs.

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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.

£47.50

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.



Olliver's Restaurant