



OLLIVERS JAN / FEB MENU 2019

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

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

Starters

Butternut squash risotto with parmesan shavings and amaretti crumb.

Smoked mackerel paté with peashoots, pomegranate and warm focaccia.

Crab and spring onion bread and butter pudding.

Crispy filo basket filled with double pear and Stilton salad.

Lightly breadcrumbed pork and apple sausage, served on a cassis and shallot marmalade.

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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 Leg

Roasted confit duck leg, served with amaretto and green tea soaked prunes.

Catch of the Day

Fresh fish according to availability.

Game Pie

Tender pieces of braised local game with wild mushrooms and chestnuts, topped with a buttery puff pastry lid.

Rump of Lamb

Baked rump of lamb with rosemary, juniper and Merlot gravy

Breast of Chicken

Foil baked chicken filled with goat's cheese, red onion and spinach. Drizzled with a leek and white wine reduction

Fillet of Beef

Medallions of prime fillet steak with a creamy green peppercorn and brandy sauce.

This dish carries a surcharge of £6.00

Choux Bun

Choux bun filled with roasted courgettes, asparagus, cherry tomatoes and basil served with a sweet garlic sauce.

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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 locally produced chutney.

This carries a surcharge of £2.95

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Coffee and petit fours

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2 course meal

Starter and main course or main course and dessert.

£30.95

3 course meal

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

£35.95

All prices are inclusive of VAT.

All food is homemade, freshly prepared and cooked to order.
Some dishes may contain nuts. Please advise us of any allergies.