



OLLIVERS JUNE 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

Hot peach, stuffed with a herb cream cheese and melted with a brandy and cheddar topping.

Honey roasted salmon tower layered with a mango and cucumber salsa.

Smooth chicken liver paté with lightly curried nuts and warm foccacia bread.

Breadcrumbs pork and thyme sausage with a pear, port and Stilton relish.

Fresh English asparagus with rosemary hollandaise and crispy bacon.

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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 Breast

Roasted breast of duck, sliced and served with a apricot and Ameretto sauce.

Catch of the Day

Fresh fish according to availability.

Kidney Vol au Vent

Pan fried lambs kidneys with a Madeira and grain mustard sauce.

Pork Belly

3 hour roasted belly pork, with an apple compote, soy and honey reduction and crispy crackling.

Rump of Lamb

Baked herb crusted rump of lamb with smoked garlic, bacon and chorizo sauce.

Fillet of Beef

Medallions of prime fillet steak served on a thyme, chestnut and mushroom sauce.

This dish carries a surcharge of £6.00

Halloumi Tart

Red onion, pepper, cougette ribbons, heritage tomatoes and halloumi tart with a lemon and basil drizzle.

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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 homemade petit fours

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2 course meal

Starter and main course or main course and dessert.

£31.95

3 course meal

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

£36.95

All prices are inclusive of VAT.
Service not included.

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