



OLLIVERS JANUARY MENU 2020

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, sage and chestnut risotto with parmesan shavings and amaretti crumb.

Beetroot and goat's cheese terrine, topped with candied pecans, served with warm rosemary bread.

Peppered beef and pear salad with a horseradish dressing, toasted seeds and crispy shallots.

Smoked mackerel and creamy mushroom bake with a savoury crust.

Pan-fried lamb kidneys, tossed in a gin, lime and grain mustard sauce.

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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 mango, chilli and thyme sauce.

Catch of the Day

Fresh fish according to availability.

Local Pheasant

Breast of pheasant on a bed of stir-fried kale, bacon and a sweet garlic sauce.

Rump of Lamb

Roasted rump of lamb on sweet potato mash, with a red wine and mint gravy.

Tenderloin of Pork

Pork wrapped in parma ham drizzled with a cider, apple and maple sauce.

Fillet of Beef

Medallions of prime fillet steak served with a creamy leek and Stilton sauce. This dish carries a surcharge of £6.00

Mediterranean Tart

Puff pastry tart filled with courgettes, ricotta, cherry tomatoes, mixed pimento and basil, sprinkled with lemon and chilli.

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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.
Service not included.

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