

OLLIVERS JULY MENU 2020

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 Tel: 01323 872111 www.ollivers restaurant.co.uk

Starters

Pork, turkey, apricot and pistachio terrine, garnished with red onion and chilli relish.

Roasted Mediterranean style sardines.

Baked blue cheese and spinach gnocchi with a crispy crumb.

Smoked mackerel and horseradish paté with sun-dried tomato croustade.

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

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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 pink peppercorn rubbed duck breast served with a rhubarb and ginger sauce.

Catch of the Day

Fresh fish according to availability.

Tenderloin of Pork

Pork fillet rolled in honey and sesame seeds with an apple purée and fruity cider sauce.

Rump of Lamb

Roasted barbecue glazed rump of lamb with a sweet potato and chive mash.

Guinea Fowl

Foil baked guinea fowl supreme, served on a pea, fennel, leek, mint and lemon broth.

Fillet of Beef

Medallions of fillet steak, marinated in garlic, rosemary and thyme with a rich bordelaise sauce. This dish carries a surcharge of £6.00

Chickpea Fritters

Crispy fritters layered with beetroot and mozzarella, served with coriander and lemon crème fraîche and pesto vine tomatoes.

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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 dish carries a surcharge of £2.95

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Coffee and petit fours

2 course meal

Starter and main course or main course and dessert. £32.95

3 course meal

Starter, main course, dessert, coffee and petit fours. £37.95

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.