

OLLIVERS MARCH MENU 2020

Proprietors: Steve & Juliet Anderson

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

Starters

Panko breadcrumbed pork and sage sausage with a cranberry and onion relish.

Filo basket filled with prawn and banana, coated in a lightly curried mayonnaise.

Chickpea falafels with red pepper houmous and a tomato and red onion salsa.

Smoked salmon and dill pâté with toasted soda bread.

Cauliflower, leek and Italian hard cheese crumble with a blue cheese ice cream.

Soup of the day or Sorbet

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 rhubarb and ginger sauce.

Catch of the Day

Fresh fish according to availability.

Guinea Fowl

Breast of guinea fowl with a wild mushroom and thyme risotto.

Rump of Lamb

Lemon and herb crusted rump of lamb with crushed minted peas and redcurrant jus.

Jacob's Ladder

Short rib of beef, slowly braised in Rosé and rosemary, with celeriac and parsnip mash.

Fillet of Beef

Medallions of prime fillet steak served with sunblushed tomato, chorizo and a smoked bacon sauce. This dish carries a surcharge of £6.00

Hot Pot

Braised parsnips, carrots, celery and pearl barley, topped with sliced potatoes and baked in the oven.

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

Coffee and petit fours

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.