



OLLIVERS CHRISTMAS MENU 2019

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL
Tel: 01323 872111 www.olliversrestaurant.co.uk

Wishing all our customers Merry Christmas and Happy New Year

Starters

Turkey and ham hock terrine with
a cranberry and onion relish.

Gravadlax with roasted beetroot,
horseradish mousse and a dill cracker.

Mushroom, tomato and garlic croquettes
with a roasted pepper sauce.

Pork and apple sausage with
sweet potato mash and onion gravy.

Baked Stilton and leek parcel with
pistachio nuts and mango purée.

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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 cinnamon and mulled wine sauce.

Catch of the Day

Grilled sea bass fillet with
a lobster and crayfish bisque,
topped with stir-fried samphire.

Steamed Pudding

Tender pieces of steak and kidney
in a rich ale gravy.

Pheasant Breast in Bacon

Foiled baked breast of Pheasant, wrapped in bacon
and served with a chestnut,
Madeira and garlic sauce.

Pork Tenderloin

Baked fillet of pork, stuffed with Brie,
served with a creamy stroganoff sauce.

Fillet of Beef

Medallions of prime fillet steak
served with caramelised balsamic and
pine nut shallots with a port and thyme sauce.

This dish carries a surcharge of £6.00

Savoury Cheesecake

Asparagus, squash and chestnut cheesecake,
with a parsnip sauce and carrot relish.

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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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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.