



OLLIVERS SEPTEMBER MENU 2020

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.olliversrestaurant.co.uk

Starters

Lightly crumbed sausage with sweetcorn and pepper chutney.

Creamy mixed mushroom, garlic and thyme sesame seed choux bun.

Warm tandoori salmon on spicy puy lentils with a carrot relish and mint yoghurt.

Crispy bacon, green leaves, marinated anchovies, parmesan, egg and croutons tossed in a Caesar dressing.

Toasted fruit bread topped with a cheese and herb paté, poached pear, tarragon cream and candied walnuts.

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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 with an apple and blackberry compote and red berry sauce.

Catch of the Day

Fresh fish according to availability.

Kidney Vol-au-vent

Pan-fried lamb's kidneys in a grain mustard and gin sauce. Served in a vol-au-vent.

Guinea Fowl

Foil baked guinea fowl breast with bubble and squeak and a Bloody Mary sauce.

Rump of Lamb

Roasted rump of lamb with a curried peanut sauce.

Fillet of Beef

Prime fillet steak topped with melted Stilton and leek sauce.

This dish carries a surcharge of £6.00

Feta Parcel

Asparagus, feta, sunblushed tomatoes, leek and dill wrapped in filo with a sweet pepper sauce.

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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.