

OLLIVERS JULY MENU 2021

Proprietors: Steve & Juliet Anderson

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

Starters

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

Ollivers fish smokie with a parmesan crumble.

Beetroot and goat's cheese terrine with candied pecan nuts and warm rosemary focaccia.

Marinated heritage tomatoes with bocconcini and pesto ice cream.

Lightly crumbed duck, pork and spring onion sausage with a mango salsa.

Soup of the day or Sorbet

Main Courses

All dishes are accompanied by a selection of fresh market vegetables and potatoes.

Duck Breast

Breast of duck, sliced and served with an apple and thyme compote and an elderflower sauce.

Catch of the Day

Fresh fish according to availability.

Rump of Lamb

Moroccan spiced lamb rump with a fresh cherry and balsamic sauce.

Pork Fillet

Fillet of pork wrapped in baconwith a rosemary and chorizo filling and barbecue sauce.

Guinea Fowl

Foil-baked guinea fowl breast stuffed with mushroom and hazelnut paté on a bed of wilted kale and a sweet garlic velouté.

Fillet of Beef

Medallions of prime fillet steak with a Roquefort and spinach sauce.

This dish carries a surcharge of £6.00

Veggie Fritters

Cauliflower and quinoa fritters with spicy veggie jambalaya.

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

Coffee and petit fours

2 course meal

Starter and main course or main course and dessert. £33.95

3 course meal

Starter, main course, dessert, coffee and petit fours. £38.95

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.