

OLLIVERS MAY MENU 2022

Proprietors: Steve & Juliet Anderson

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

Starters

Smooth chicken liver paté with lightly curried cashew nutsand rosemary focaccia.

Pea, lemon and asparagus risotto with an amaretti crumb.

Italian style meatballs with feta and an arrabiata sauce.

Gravadlax served with beetslaw and a horseradish and sour cream dressing.

Bulgar wheat salad topped with falafels and a yogurt and mint dressing.

Soup of the day or Sorbet

Main Courses

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

Confit of Duck

Crispy roasted duck leg with an orange and marmalade sauce.

Catch of the Day

Fresh fish according to availability.

Guinea Fowl Breast

Foil baked guinea fowl breast filled with a herb mousseline and served with a leek and parmesan sauce.

Steamed Suet Pudding

Steak and mushroom suet pudding with an ale gravy.

Sticky Pork

Marinated pork fillet with ginger, soy and honey garnished with tahini and sesame noodles.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with a chestnut, spinach and Roquefort sauce. This dish carries a surcharge of $\mathfrak{L}7.50$

Roasted Vegetable Lasagne

Zucchini, squash, red pepper and basil layered with pasta, tomato and three cheese sauce.

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 £4.50

Coffee and petit fours

2 course meal Starter and main course or main course and dessert. £36.95

3 course meal
Starter, main course,
dessert. coffee and petit fours.
£41.95

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.