

OLLIVERS JUNE 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

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

Grilled green-lipped mussels dynamite with mayonnaise and sweet chilli.

Beetroot and goat's cheese terrine garnished with candied nuts and fried sage leaves.

Marinated heirloom tomatoes with bocconcini, basil and pesto parmesan crème fraîche.

Pan-fried pigeon breast with a smoked bacon and raspberry salad.

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 on a bed of rhubarb and an elderflower sauce.

Catch of the Day

Fresh fish according to availability.

Pork Tenderloin

Pork tenderloin stuffed with rosemary and chorizo, wrapped in bacon and served with a garlic and herb sauce.

Fruity Lamb Tagine

Slowly braised pieces of lamb with apricots, prunes, olives and nuts with a sesame couscous.

Honey Glazed Salmon

Fillet of salmon marinated in soy and honey with a lime and coriander rice.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with a rich creamy stroganoff sauce.

This dish carries a surcharge of £7.50

Savoury Cheesecake

Roasted Mediterranean vegetable cheesecake with a sweet pepper sauce and parsnip crisps.

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.