



OLLIVERS JUNE MENU 2021

Proprietors: Steve & Juliet Anderson

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

Starters

Grilled asparagus bundle, wrapped in smoked salmon and drizzled with citrus hollandaise.

Filo basket filled with crab, prawn and banana in a light curried mayonnaise.

Rare peppered beef, balsamic beetroot and crispy kale salad with a horseradish dressing.

Sausage, sage, butternut squash and feta bake.

Hot mushroom and mixed capsicum quesadilla.

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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

Marmalade glazed breast of duck, sliced and served with a ginger beer sauce.

Catch of the Day

Fresh fish according to availability.

Rump of Lamb

Roasted rump of lamb on minted pea purée with redcurrant gravy

Boneless Spare Rib

Slowly braised pork steak in Sherry, shallots and bacon. Served on sweet potatoes with toasted flaked almonds.

Supreme of Chicken

Thyme and lemon marinated chicken on creamed leeks and salsa verde.

Fillet of Beef

Medallions of prime fillet steak with seared chicken livers and Madeira sauce.

This dish carries a surcharge of £6.00

Vegetable Pithivier

Puff pastry pie stuffed with squash, spinach, brown lentils and gruyere and a wild garlic 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.
£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.