



OLLIVERS AUGUST MENU 2022

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.ollivers-restaurant.co.uk

Starters

Lamb koftas with sesame couscous
and a beetroot glaze.

Smoked mackerel and mushroom bake
with a savoury crumb.

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

Spicy thai melon salad with peanut,
red onion, chilli and lime.

Sunblushed tomato and bean paté
with crispy crustardes and lightly pickled vegetables.

Soup of the day or Sorbet

Main Courses

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

Duck Confit

Confit of duck leg with a plum,
red wine and nutmeg sauce..

Catch of the Day

Fresh fish according to availability.

Rump of Lamb

Rosemary marinated rump of lamb
with roasted butternut squash and minted gravy.

Nutty Chicken

Supreme of chicken with a peanut butter filling
and a green curry and coconut cream.

Grilled Seabass

Seabass fillet with a prawn,
ginger and spring onion cream sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking,
with a peppercorn sauce.

This dish carries a surcharge of £7.50

Gnocchi and Spinach Crumble

Gnocchi, spinach and crème fraîche topped with a
vegetarian parmesan crumble.

Served with a rocket and peashoot crown

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.