



OLLIVERS OCT / NOV MENU 2021

Proprietors: Steve & Juliet Anderson

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

Starters

Chickpea falafel on a carrot, cucumber and bulgar wheat salad with a tzatziki drizzle.

Prawn and bacon pâté with crispy rosemary and tomato focaccia.

Breadcrumbs Cumberland sausage with a red onion and cranberry relish.

Stilton, ham and banana bake.

Green-lipped mussels coated in lemon, mayonnaise and parmesan and glazed under the grill.

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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

Sliced breast of duck with a peppered pineapple sauce.

Catch of the Day

Fresh fish according to availability.

Lamb Kidneys

Pan-fried lamb kidneys in a grain mustard and brandy sauce, served in a vol-au-vent.

Nutty Chicken

Marinated supreme of chicken filled with peanut butter and served with a Thai green curry and coriander sauce.

Tenderloin of Pork

Pork tenderloin filled with creamed goat's cheese and sun-blushed tomatoes, wrapped in Serrano ham with a roasted red pepper sauce.

Fillet of Beef

Medallions of prime fillet steak, cooked to your liking, with a Guinness, shallot and balsamic reduction.

This dish carries a surcharge of £6.00

Spicy Lentil Pithivier

Puff pastry pie stuffed with butternut squash, spiced lentils and vegetarian Gruyère cheese with a leek and asparagus 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.
£34.95

3 course meal

Starter, main course, dessert, coffee and petit fours.
£39.95

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.