



OLLIVERS JAN / FEB 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

Slow roasted plum tomatoes
with orange and spiced lentils.

Baked feta parcel with honey and balsamic.

Warm crispy belly pork, black pudding and
apple purée tossed with mixed leaves and
sprinkled with crackling crumb.

Smoked mackerel and horseradish paté
with herbie crustardes.

Sweet chilli potted prawns
with warm focaccia.

Soup of the day or Sorbet

Main Courses

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

Duck Breast

Sliced breast of duck with celeriac mash
and a Merlot and redcurrant sauce.

Catch of the Day

Fresh fish according to availability.

Tenderloin of Pork

Fillet of pork filled with mushroom
and thyme, wrapped in prosciutto
with a creamy Roquefort sauce.

Guinea Fowl

Bubble and squeak topped with soy marinated
guinea fowl and a bloody mary sauce.

Pheasant Breast

Local pheasant breast, wrapped in smoked
bacon and served with roasted balsamic
onions and a sweet garlic sauce.

Fillet of Beef

Medallions of prime fillet steak,
cooked to your liking, with chorizo,
peppers and cajun spice.

This dish carries a surcharge of £7.50

Vegetable Crumble

Squash, cauliflower, chickpea
and spinach crumble.

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

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.