

OLLIVERS NOVEMBER MENU 2020

Proprietors: Steve & Juliet Anderson

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

Starters

Baked feta and pistachio parcel with honey and balsamic.

Prawn and bacon paté with crispy rosemary crustardes.

Maple roasted salmon tower with a red pepper salsa and parmesan crisp.

Breadcrumbed tomato and mushroom sausage with an onion and chilli relish.

Warm crispy belly pork with soy, sesame, capsicum, quinoa and mixed leaves.

Soup of the day or Sorbet

Main Courses

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

Devilled Duck

Roasted breast of duck with a creamy herb sauce, garnished with devilled leg meat.

Catch of the Day

Fresh fish according to availability.

Chicken Supreme

Chicken stuffed with smoked cheese and gammon, crumbed and served with a sun-dried tomato sauce.

Steak and Kidney

Steamed suet pudding filled with tender pieces of steak and kidney and a rich ale gravy

Tenderloin of Pork

Pork filled with apple and thyme with a smooth mixed mushroom and Marsala sauce.

Fillet of Beef

Medallions of prime fillet steak served with a Guinness and rosemary sauce.

This dish carries a surcharge of £6.00

Savoury Cheesecake

Sweet potato and asparagus cheesecake with parsnip crisps and a creamy leek sauce.

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. £32.95

3 course meal

Starter, main course, dessert, coffee and petit fours. £37.95

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.