



OLLIVERS SEPTEMBER MENU 2021

Proprietors: Steve & Juliet Anderson

Ollivers Restaurant 11 Clinton Place Seaford East Sussex BN25 1NL

Tel: 01323 872111 www.olliversrestaurant.co.uk

Starters

Leek, cranberry and brie
bread and butter pudding.

Quinoa, watermelon, balsamic beetroot and feta
with peashoots and mixed sakura.

Pan-fried mixed creamy mushrooms and
thyme on pumpkin toast.

Warm tandoori salmon on puy lentils
and carrot relish.

Chicken and bacon caesar salad
with anchovies, egg, sesame croutons
and parmesan shavings.

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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 peach,
pomegranate and mint sauce.

Catch of the Day

Fresh fish according to availability.

Steamed Steak and Kidney Pudding

Tender pieces of steak and kidney in a
suet pastry with a rich ale gravy.

Nutty Chicken

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

Tenderloin Pork

Baked pork fillet with a pecan crust and a
creamy cider and maple syrup sauce.

Fillet of Beef

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

This dish carries a surcharge of £6.00

Choux Bun

Light choux bun filled with squash, courgette,
asparagus, heritage tomatoes, 'Sheese' and basil
with a sweet pepper 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.