



ELIZABETH'S RESTAURANT

Established 1992

SATURDAY EVENING MENU 36.00

STARTERS

Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic veloute
Carpaccio of Venison, rocket, parmesan shavings, pickled celery
Devonshire Crab, pickled kohlrabi, avocado mayonnaise
Golden Cross Goats Cheese, basil, beetroot, balsamic reduction (v)
Roast Breast of Pigeon, Game Jus, bed of spinach
Wild Mushroom & Truffle Risotto, Parmesan Shavings
Shetland Scallops, pan fried, wrapped in Pancetta (3.00 supp)

MAINS

Jerusalem Artichoke, tomato & shallot pithivier with carrot & woodland mushrooms (v)
Grilled Torbay Sole, local seasonal vegetable, minted new potatoes, tartare sauce
Rump of English Lamb, mint jus, bed of spinach, blue cheese dauphinoise potatoes
Line Caught Wild Sea Bream Fillet, Provençal sauce, spinach, herb crushed new potatoes
Local Beef Fillet (200g) wild mushrooms & spinach, blue cheese dauphinoise potatoes (8.00 supp)

The following dishes are served with confit tomato, hand cut chips, mushroom duxelle on a bed of spinach. We recommend meat is cooked medium rare.

Surf & Turf - Fillet Steak (180g) & half a lobster tail with garlic butter (12.00 supp)
Chateaubriand 380/400g for two – (5.00 supp per person)

SIDES 3.50

Braised Red Cabbage, apples & sultanas ~ Hand cut chips with rosemary & garlic salt
Local Seasonal Vegetable ~ Wild mushrooms, tarragon & chives ~ Deep Fried Courgettes

DESSERTS

Home Made Lemon Tart, Meringue, Coffee Ice Cream
Local Conference Pear poached in Cinnamon, Saffron & Star Anise, Pear Sorbet
Dark & White Chocolate Mousse, Honey Twill, Mint, Orange Sorbet
Traditional Vanilla Crème Brûlée
Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet
Selection of Local & British Cheeses Garnished with Chutney, local bread & biscuits (1.25 supp)

PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS

GOOD COOKING NEEDS TIME!