



# ELIZABETH'S RESTAURANT

Established 1992

## LUNCH & EVENING MENU

**2 COURSES 19.95 3 COURSES 25.00**

(Available Tues/Wed/Thurs, Fri Lunch/Sat Lunch)

### STARTERS

Creamy Fish & Seafood Tagliatelle  
Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Italian Parsley, Apple & Pear Chutney  
Noke Farm Asparagus, Lemon Butter (v)  
Goats Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba (v)  
Wild Mushroom & Truffle Risotto, Parmesan shavings

### MAINS

Dish of the Day  
Fresh Grilled Fillet of Hake, Provençal Sauce  
Roast Breast of Pigeon, Game Jus  
Roasted Butternut Squash, Aubergines, Pine Kernels, Warm Chestnuts (v)  
Pan Fried Calf's Liver, Wild Garlic

*All served with potatoes and a seasonal vegetable*

### SIDES 3.50

Braised Red Cabbage, apples & sultanas ~ Hand Cut Chips, rosemary & garlic salt  
Wild Mushrooms, tarragon & chives ~ Deep Fried Courgettes ~ Garlic Spinach

### DESSERTS

Home Made Lemon Tart, Meringue, Coffee Ice Cream  
Local Conference Pear poached in Saffron, Cinnamon & Star Anise, Pear Sorbet  
Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet  
Traditional Vanilla Crème Brûlée  
Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

#### OUR SUPPLIERS:

David Catt & Sons, East Hall Farm, Maidstone	Linton Seafoods, Tonbridge
Maws Fine Foods, Cranbrook	Austen's, Rochester
Gunne Butchers, Bexhill-on-Sea	Chapmans, Sevenoaks
Fairseat Farm Eggs, Goose Farm, Sevenoaks	Hinxden Farm Dairy, Benenden

*PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS ~ GOOD COOKING NEEDS TIME!*