



ELIZABETH'S RESTAURANT

Established 1992

SUNDAY LUNCH

2 COURSES 19.95 3 COURSES 25.00

STARTERS

Creamy Fish & Seafood Tagliatelle
Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Italian Parsley, 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

21 Day hung Roast Sirloin of Beef, all the trimmings
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
Maws Fine Foods, Cranbrook
Gunne Butchers, Bexhill-on-Sea
Fairseat Farm Eggs, Goose Farm, Sevenoaks

Linton Seafoods, Tonbridge
Austen's, Rochester
Chapmans, Sevenoaks
Hinxden Farm Dairy, Benenden

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

THE RESTAURANT CLOSSES AT 4PM