



ELIZABETH'S RESTAURANT

Established 1992

SATURDAY EVENING MENU 36.00

STARTERS

Creamy Fish & Seafood Tagliatelle

Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney

Wild Mushroom & Truffle Risotto, Parmesan Shavings

Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté

Devonshire Crab, pickled kohlrabi, avocado mayonnaise

Carpaccio of Venison, rocket, parmesan shavings, pickled celery, wild mushrooms

Pan Fried Shetland Scallops wrapped in Pancetta (3.00 supp)

Golden Cross Goats Cheese, basil, beetroot, balsamic reduction (v)

Roast Breast of Pigeon, Game Jus, bed of spinach

MAINS

Roasted Butternut Squash, Aubergines, Pine Kernels, Warm Chestnuts, Sauté (v)

Pot Roasted Partridge with Honey & Cinnamon, Red Cabbage & Beetroot Puree, Garlic Potatoes

Grilled Torbay Sole, minted new potatoes, tartare sauce

the above dishes are served with a local seasonal vegetable

Jerusalem Artichoke, Tomato & Shallot Pithivier, Carrot & Wild Mushrooms, Sauté (v)

Pan Roasted Pheasant Breast, Winter Berry Jus, Local Root Vegetables, Vanilla Mash

Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise

Line Caught Wild Sea Bream Fillet, Provençal Sauce, Spinach, Herb Crushed Potatoes

Local Beef Fillet (180/200g) Wild Mushrooms & Spinach, Blue Cheese Dauphinoise (8 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 (160g) & lobster tail with garlic butter (12.00 supp)

Chateaubriand 380/400g for two (5.00 supp per person)

GOOD COOKING NEEDS TIME!

ALL GAME DISHES MAY CONTAIN SHOT - PLEASE BE CAREFUL

SIDES 3.50

Braised Red Cabbage, apples & sultanas ~ Hand Cut Chips, rosemary & garlic salt

Wild Mushrooms, tarragon & chives ~ Deep Fried Courgettes ~ Cauliflower Cheese

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS



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DESSERTS

Home Made Lemon Tart, Meringue, Coffee Ice Cream

Traditional Rice Pudding, Strawberry Jam

Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet

Vanilla Crème Brûlée

Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

Selection of Local & British Cheeses Garnished with Chutney & Biscuits (1.25 supp)

Cafetière Coffee with Petit Fours - 2.75

Speciality Teas - 2.75

Camomile, Jasmine Pearls, Peppermint, Earl Grey, English Breakfast

Liqueur Coffees - 5.50

Whisky, Brandy, Tia Maria, Dark Rum, Baileys, Amaretto, Grand Marnier

CLASSIC COCKTAILS

Gin or Vodka Martini 7.50

Manhattan 9.00

Bloody Mary 8.00

Champagne Cocktail 10.50

Kir Royal 9.50

Negroni 9.00

Espresso Martini 9.00

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

PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS/ALL PRICES INCLUDE VAT AT 20%