



# ELIZABETH'S RESTAURANT

Established 1992

## SATURDAY EVENING MENU 36.00

### STARTERS

Creamy Fish & Seafood Tagliatelle  
Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough  
Wild Mushroom & Truffle Risotto, Parmesan Shavings  
Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté  
Devonshire Crab, pickled kohlrabi, avocado mayonnaise  
Smoked Duck Breast, Parmesan Shavings, Winter Berry Coulis, Bed of Rocket  
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

Fresh Grilled Fillet of Hake, Provençal Sauce, Herb Crushed Potatoes  
Grilled Torbay Sole, minted new potatoes, tartare sauce  
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes(v)  
*the above dishes are served with a local seasonal vegetable*  
Jerusalem Artichoke, Tomato & Shallot Pithivier, Carrot & Wild Mushrooms, Sauté (v)  
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 (9 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 (13.00 supp)  
Chateaubriand 380/400g for two (7.50 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  
Gunn 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%