



# ELIZABETH'S RESTAURANT

Established 1992

## SUNDAY LUNCH

3 COURSES 25.00

### STARTERS

Creamy Fish & Seafood Tagliatelle  
Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough  
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, Roast Potatoes, all the trimmings  
Fresh Grilled Fillet of Hake, Provencal Sauce, Herb Crushed Potatoes  
Roast Breast of Pigeon, Game Jus, Saute Potatoes  
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v)

### SIDES 3.50

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

### 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

#### 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***