



ELIZABETH'S RESTAURANT

Established 1992

SATURDAY EVENING MENU 38.00

STARTERS

Creamy Fish & Seafood Tagliatelle
Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough
Wild Mushroom & Truffle Risotto, Parmesan Shavings
Devonshire Crab, pickled kohlrabi, avocado mayonnaise
Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté
Smoked Duck Breast, Parmesan Shavings, Winter Berry Coulis, Bed of Rocket
Pan Fried Shetland Scallops wrapped in Pancetta (5.00 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 & Red Cabbage, Blue Cheese Dauphinoise (9.50 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 (14.00 supp)
Chateaubriand 380/400g for two (7.50 supp per person)

GOOD COOKING NEEDS TIME!

SIDES 3.95

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 (1.50 supp)

Cafetière Coffee with Petit Fours - 2.95

Speciality Teas - 2.95

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

Liqueur Coffees - 5.95

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

CLASSIC COCKTAILS

Gin or Vodka Martini 8.25

Manhattan 9.95

Bloody Mary 8.95

Champagne Cocktail 12.95

Kir Royal 11.50

Negroni 9.95

Espresso Martini 10.50

OUR SUPPLIERS: David Catt & Sons, East Hall Farm, Maidstone Linton Seafoods, Tonbridge
Maws Fine Foods, Cranbrook Austen's of Rochester
Fairway Produce, Rochester Griggs of Hythe

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