



ELIZABETH'S RESTAURANT

Established 1992



CHRISTMAS MENU DECEMBER 2018

Lunch 26.50 - Dinner 30.00



Baby Beetroot Fritters, White Balsamic Reduction (v)

Slow Braised Ham Hock Croquettes, Homemade Piccalilli

Chicken & Duck Liver Parfait, Red Onion Marmalade, Sourdough

Mixed Seafood Platter, Saffron Mayonnaise

Braised Pig Cheeks, Butternut Squash Puree, Candied Walnuts

Traditional Roast Turkey & Ham

Roast Potatoes, Seasonal Vegetables, Apricot & Tarragon Stuffing, Cranberry Gravy

Mixed Fish Mornay, hand cut pieces of chunky Fish, Herb Crust, Minted New Potatoes

Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Roast Potatoes (v)

Pot Roast Pheasant Breast, Winter Berry Jus, Wholegrain Mustard Mash

Open Steak & Ale Pie, Roast Potatoes

Traditional Christmas Pudding, Brandy Sauce

Sticky Toffee Apple Crumble, Butterscotch Custard

Vanilla Crème Brulee

Selection of Local & British Cheeses Garnished with Chutney & Biscuits

Home Made Mixed Sorbet

The restaurant closes at latest 3.45pm lunch times

We ask for all groups of over 6 to preorder.

£10 deposit per person is payable to secure the reservation.

We can provide a vegan, gluten free & dairy free option – please advise.



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Terms and Conditions

Payments

- The deposit is due 7 days (or before) after making your booking or it may be cancelled without notice.
- All payments should be made through the group organiser to minimise errors.
- No refunds will be given for deposits, this includes adverse weather.
- We do not charge a service charge and VAT is included on all our prices.

Menu Choices

- Menu choices to be placed a minimum of 7 days prior to your booking date.
- Please bring the preorder sheet with names and corresponding menu options with you on the day.
- Dietary needs are catered for with adequate notice, please note we cannot guarantee a 100% nut free environment.
- The maximum group number on Friday & Saturday evenings is 8 people.
- We will endeavour to serve the food as near as possible to the booked time, if your party is not all present, you may face a wait while we serve other tables.
- You are very welcome to pre-order wines. Please ask for an up to date wine list to place your order.

CONTACT NAME:

DATE:

TIME (ALL GUESTS ARRIVED & SEATED):

NUMBER IN PARTY:

	QTY	NAMES/NOTES
Beetroot Fritters		
Ham Hock Croquettes		
Ch & D Liver Parfait		
Mixed Seafood		
Pig Cheeks		
Turkey		
Fish Mornay		
Mushroom & Sorrel		
Pheasant		
Steak & Ale Pie		
Toffee Apple Crumble		
Christmas Pudding		
Crème Brulee		
Cheeses		
Mixed Sorbet		