



ELIZABETH'S RESTAURANT

Established 1992

SUNDAY LUNCH

3 COURSES 26.50

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
Roast Breast of Pigeon, Game Jus, bed of spinach
Confit Baby Beetroot Fritters, Balsamic Reduction

MAINS

21 Day Air Dried Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, all the trimmings
Fresh Grilled Fillet of Hake, Prawns Sauce, Herb Crushed Potatoes
Roast Breast of Duck, Cherry Jus, Sauté Potatoes
Loin of Iberian Pork, Grain Mustard & Apple, Saute Potatoes
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v)

SIDES 3.95

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

DESSERTS

Home Made Lemon Tart, Meringue, Coffee Ice Cream
Summer Fruit Delight - layers of red berries, fruit compote, crushed meringue, cassis sorbet
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
Fairway Produce, Rochester

Linton Seafoods, Tonbridge
Austen's, Rochester
Griggs of Hythe

PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS

GOOD COOKING NEEDS TIME!

THE RESTAURANT CLOSSES AT 4PM