



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
Carpaccio of Beef, rocket, parmesan shavings, pickled celery, wild mushrooms
Pan Fried Shetland Scallops wrapped in Pancetta (5.00 supp)
Roast Breast of Pigeon, Game Jus, bed of spinach

MAINS

Fresh Grilled Fillet of Hake, Prawns, White Wine Sauce, Herb Crushed Potatoes
Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v)
Pot Roasted Partridge with Honey & Cinnamon, Red Cabbage & Beetroot Puree, Saute Potatoes
Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce
35 Day Air Dried Sirloin Steak, Green Peppercorn Sauce, Saute Potatoes (3.00 supp)
the above dishes are served with a local seasonal vegetable

Pan Roasted Pheasant Breast, Winter Berry Jus, Roasted Root Vegetables, Wholegrain Mustard Mash
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v)
Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise
Line Caught Wild Sea Bream Fillet, Prawns, White Wine, 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

Conference Pear Poached in Cinnamon & Star Anise, Pear & Ginger Sorbet

Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet

Traditional Vanilla Crème Brûlée

Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

Dessert Wines - Pelee Island Vidal Ice Wine - Canada 50ml 16.00 100 ml 29.00

Muscat - Beaumes de Venise - France 50 ml 5.25 100ml 9.00

Moscatel de la Marina - Spain 50ml 3.50 100ml 6.00

Selection of Local & British Cheeses Garnished with Chutney & Biscuits - 8.95

Ports - House Port Barros LBV 50ml 4.50

Vintage Port Barros 1996 50ml 7.00

Fresh Cafetière Coffee - 3.25

Teas - 2.95

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

Liqueur Coffees - 6.50

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

AFTER DINNER COCKTAILS

Manhattan 9.95

Espresso Martini 11.00

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