



ELIZABETH'S RESTAURANT

Established 1992

SATURDAY EVENING MENU 39.95

STARTERS

Creamy Fish & Seafood Tagliatelle

Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney, 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 (3.50 supp)

Roast Breast of Pigeon, Game Jus, bed of spinach (may contain shot)

Confit Baby Beetroot Fritters, Balsamic Reduction (v)

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 Roast Pheasant Breast, Winter Berry Jus, Herb Crushed Potatoes (may contain shot)

Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce

Pan Roasted Partridge, Honey, Cinnamon, Game & Madeira Jus, Saute Potatoes (may contain shot)

the above dishes are served with a local green vegetable

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)

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

Winter Berry Delight,
winter berries, whipped cream, meringue, blackberry 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

Selection of Local & British Cheeses Garnished with Chutney & Biscuits – (2.00 supp)

Ports - House Port Barros LBV 50ml 4.50
Vintage Port Barros 1996 50ml 7.00

Fresh Cafetière Coffee – 3.25

Premium JING Tea - 2.95 (biodegradable infusions)
English Breakfast, Earl Grey, Peppermint Leaves, Camomile Flowers, Lemongrass & Ginger,
Blackcurrant & Hibiscus

Liqueur Coffees – 6.50
Whisky, Brandy, Tia Maria, Dark Rum, Baileys, Amaretto, Grand Marnier

Please ask for our full bar list if you would like after dinner drinks

OUR SUPPLIERS: CWP, Rochester
Maws Fine Foods, Cranbrook
Fairway Produce, Rochester

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