



ELIZABETH'S RESTAURANT

Established 1992

SUNDAY LUNCH

3 COURSES 30.00

STARTERS

Creamy Fish & Seafood Tagliatelle
Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney, 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 (v)

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
Pot Roast Pheasant Breast, Winter Berry Jus, Herb Crushed Potatoes
Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v)
Dish of the Day

SIDES 3.95 - Cauliflower Cheese

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
Vanilla Crème Brûlée
Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

SELECTION OF POPULAR A LA CARTE DISHES

Devonshire Crab, pickled kohlrabi, avocado mayonnaise 10.95
Pan Fried Shetland Scallops wrapped in Pancetta 13.75
Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté 10.95

Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce 21.95
Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise 21.95
Pan Roasted Partridge, Honey, Cinnamon, Game & Madeira Jus, Saute Potatoes 21.95

GAME DISHES MAY CONTAIN SHOT - PLEASE BE CAREFUL
PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS
GOOD COOKING NEEDS TIME!

THE RESTAURANT CLOSSES AT 4PM