



ST ELIZABETH'S HOUSE  
EASTER SUNDAY MENU  
£35 PER PERSON

STARTERS

Grilled Asparagus, Hollandaise Sauce, Parmesan Shavings (V) (G)

Homemade Soup, Croutons (G\*\*) (D) (Ve)

Crab Salad, Frisee, Mango, Baby Radish, Grapefruit Segments, Baguette Croutons (G\*\*) (D)

Chicken Liver Parfait, Crispy Smoke Bacon, Chutney, Toasted Brioche (G\*\*)

Fresh Local Mussels in Creamy Pernod Sauce, Toasted Baguette (G\*\*) (D\*\*)

Black Pudding & Cheese Hash Brown, Maple Caramelised Apple Segments, Whole Grain Mustard Butter Sauce

MAINS

Slow Roast Pork Belly, Mustard Mash, Seasonal Vegetables, Parsnip Puree, Gravy (G) (D\*\*)

Roast Beef, Seasonal Vegetable, Rosemary-Thyme Roast Potatoes, Yorkshire Pudding, Gravy (G\*\*) (D\*\*)

Lemon-Thyme Roast Chicken Supreme, Roast Garlic Mash, Vegetables, Gravy (G) (D\*\*)

Pan-Fried Sea Bream, Mangetout, Baby Corn, Tarragon Velouté, Infused Oil (G\*\*) (D\*\*)

Roast Leg of Lamb, Roast Potatoes, Vegetables, Gravy (G) (D\*\*)

Home-Made Nut Roast, Seasonal Vegetables, Roast Potatoes, Thyme-Rosemary Gravy (VE\*\*) (D\*\*)

Side of Cauliflower Cheese (£4.50 Supplement)

DESSERTS

Strawberry Pannacotta, Poached Rhubarb, Rhubarb Puree, Ginger Ice Cream, Crumble (G\*\*) (V)

Sticky Toffee, Passion Toffee Sauce, Clotted Cream Vanilla Ice Cream (V)

Dark Chocolate Gateau, Lemon Sorbet, Morello Cherry & Cranberry Puree (V)

Vegan Lemon Cake, Vegan Vanilla Ice Cream, Peach Puree (D) (Ve)

Selection of Ice Creams or Sorbets

Selection of Local Cheese, Chutney, Grapes, Cheese Crackers (G\*\*) (V)

(V) = Vegetarian

(Ve) = Vegan

(G) = Gluten free or can be adapted to be gluten free

(D) = Dairy free or can be adapted to be dairy free

\*\* = Denotes dishes that can be adjusted to the required dietary

Please speak to our restaurant manager if you have any dietary requirements.  
A service charge has not been added to your bill. If you would like to add a service charge, we kindly suggest 10%