



ST ELIZABETH'S HOUSE LUNCH MENU

Available - Monday - Saturday

2 Courses at £23.95 - 3 Courses at £27.00

STARTERS

St Elizabeth's Homemade Soup of the Day **(G)(D)**

Chicken Liver Parfait with Apple & Cider Chutney and Toast **(G)**

Classic Prawn Cocktail with Mixed Leaf Salad and Marie Rose Sauce **(G)(D)**

Pan fried Scallops with Black Pudding and an Orange Salad **(£3.50 supplement) (G)(D)**

Duo of Melon with Red Berry Compote and a Refreshing Sorbet **(G)(D)(V)**

Moules Marinière; Mussels cooked with White Wine
and Onions **(£3.00 supplement) (G)**

Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple
Salsa and a Mixed Leaf Salad **(£1.00 Supplement)**

Creamy Garlic Wild Mushrooms on Toast with Rocket and Parmesan **(V)**

Prosciutto, Candied Walnuts and Blue Cheese Salad with Olives and a Light Mustard Dressing **(G)(D)**

MAINS

Roasted Beef with Roast Potatoes and Seasonal Vegetables **(G)(D)**

Slow Roasted Turkey, Goose fat Roast Potatoes, Market Vegetables, Pigs in Blankets and Cranberry
Sauce **(G)(D)**

Chicken Stroganoff; Pan-fried Strips of Chicken in our very own Sauce with Rice **(G)**

Gnocchi with Sun Blushed Tomato, Roasted Red Pepper, Toasted Pine Nuts and Baby Spinach
(V)(Vegan)(D)

Pan-fried Sea Bass with Caper Crushed Potatoes (or Chunky Chips) with Ratatouille Vegetables in
Lobster Bisque **(£2.50 supplement) (G)**

Slow Roasted Pork Belly with Whole Grain Mash Potato, Apple Puree and Seasonal Vegetables **(G)**

Pan-fried Chicken Breast with Stilton & Port Sauce, Dauphinoise Potatoes &
Seasonal Vegetables **(£1.25 supplement) (G)**

Pan-fried Salmon with a Crisp Mediterranean Salad, Beetroot Puree and New Potatoes **(G)(D)**

Mediterranean Vegetable Tart with New Potatoes, Asparagus and Seasonal Vegetables **(Vegan)(D)**

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 gratuity we
kindly suggest 10%



ST ELIZABETH'S HOUSE

DESSERTS

Selection of Ice Creams and Sorbets with Exotic Fruit **(G)(D)**

Vanilla Crème Brûlée with Shortbread and Strawberry Ice Cream **(G)**

Chocolate Brownie with Vanilla Ice Cream

Warm Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Mixed Berry Cheesecake with Fruit Compote & Raspberry Sorbet

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet **(G)**

Selection of British Cheeses with Chutney, Apple & Celery and served with Crackers **(G)**
(£3.95 supplement)

This menu is for bookings of up to 15 persons. Bookings larger than this need to select from 4 starters, 4 mains and 4 desserts

(v) = vegetarian

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

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



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