



## 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)**

#### 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)**

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle **(G)(V)**

Pan-fried Sea Bass with Caper Crushed Potatoes (or Hand Cut 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 **(V)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 service charge we  
kindly suggest 10%



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## LUNCH MENU

### DESSERTS

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

Rhubarb Crème Brûlée with Shortbread and Vanilla 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)**

Bread & Butter Pudding with Rum & Raisin Ice Cream

Selection of British Cheeses with Chutney, Apple & Celery served with Crackers & Toast <sup>(G)</sup>  
**(£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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