



## ST ELIZABETH'S HOUSE LUNCH MENU

Available - Monday - Saturday

**2 Courses at £26.00 - 3 Courses at £29.00**

### STARTERS

Homemade Soup of the Day, Croutons **(Ve\*\*)** **(G\*\*)**

Gorgonzola & Wild Mushroom Bruschetta **(Ve\*\*)** **(G\*\*)**

Port & Chicken Liver Parfait, Crispy Onion, Onion Chutney, Toasted Rustic Bread

Crispy Duck Rolls, Asian Dressing, Salad, Lime & Sweet Chilli Sauce **(D)**

Smoke Salmon, Fennel Cream, Slaw (Green Apple, Fennel, Golden Beetroot), Crispbread

Prawn Cocktail Tartlet, Marie Rose Sauce, Baby Leaf Salad, Crushed Dried Raspberries **(D\*\*)**

### MAINS

Roasted Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding **(D\*\*)** **(G\*\*)**

Roasted Turkey, Roast Potatoes, Market Vegetables, Pigs in Blankets, Stuffing, Gravy **(D\*\*)** **(G\*\*)**

Chicken Supreme, Dauphinoise, Peppercorn Sauce, Roast Cauliflower Puree, Seasonal Vegetables  
**(G)**

Pan-fried Sea Bass, Chowder, Kale, Roaster Potatoes **(£2.50 supplement)**

Roast Pork Belly, Apple Mash, Parsnip Puree, Seasonal Vegetables, Gravy **(G)**

Mediterranean Style Roast Cod on a Vegetable Bed, Olives, Oregano, Olive Oil, Lemon **(D)** **(G)**

Chicken Stroganoff, Rice, Broccoli **(G)**

Beetroot & Butternut Squash Wellington, Herby Mash Potatoes, Seasonal Vegetables, Gravy **(Ve)**



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

Apple Crumble Tart, Caramel Ice Cream, Caramel Crisps **(V)**

Tonka Bean Crème Brûlée, Strawberry Ice Cream, Ginger Crumble, Meringue **(V) (G\*\*)**

Sticky Toffee Pudding, Passion Fruit Toffee Sauce, Crumble, Vanilla Ice Cream **(V)**

Bread & Butter Chocolate Pudding, Crème Anglaise, Macerated Strawberry **(V)**

White Wine Poached Pear, Vanilla Syrup, Ice Cream **(G) (Ve)**

Trio of Ice Cream **(V) (G)**

Selection of local Cheeses with Chutney, Grapes, Crackers **(V) (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

**(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 gratuity we kindly suggest 10%.