



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, Road Cauliflower Puree, Seasonal Vegetables **(G)**

Pan-fried Sea Bass, Chowder, Kale, Rooster 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



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