



ST ELIZABETH'S HOUSE
MOTHERING SUNDAY MENU
£40 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%