



ST ELIZABETH'S HOUSE SUNDAY LUNCH MENU

From time immemorial Sunday lunch has been a time of friends and family gathering to enjoy each other's company and, of course, fine traditional Sunday fayre. Relax, read the papers, enjoy a drink and then a long, leisurely lunch, perhaps followed by a walkthrough the grounds. Just what great Sundays are all about!

2 Courses at £28 3 Courses at £32

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)**

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

MAINS

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

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

Slow Roast Lamb Leg, Seasonal Vegetables, Roast Potatoes, Gravy **(D)** **(G)**

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

Nut Roast, Rosemary, Thyme & Roast Onion Gravy, Herby Mash, Seasonal Vegetables **(Ve)**

SIDE

Cauliflower Cheese **£4.50**


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%



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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, Vanila 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 needs 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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