



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 £26 3 Courses at £29

STARTERS

Soup of the Day (G)

Chicken Liver Parfait with Apple & Cider Chutney & Homemade Bread (G)

Pan Fried Scallops with Black Pudding & Mixed Leaf Salad (£2 supplement) (G)(D)

Classic Prawn Cocktail with Marie Rose Sauce and Lemon Jelly (G)(D)

Duo of Melon with Berry Compote & Mango Sorbet (G)(D)

Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple Salsa and a Mixed Leaf Salad

MAINS

Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)(D)

Roasted Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)(D)

Three Little Pigs; Slow Cooked Belly Pork, Black Pudding and Local Sausage served with Wholegrain Mashed Potato and Apple Sauce (G)

Pan-fried Sea Bass with Caper crushed Potatoes, Asparagus, Ratatouille Vegetables and Lobster Bisque (£2 supplement) (D)

Roast Leg of Lamb with Roast Potatoes & Seasonal Vegetables (G)(D).

Gnocchi with Sun Blushed Tomato, Roasted Red Pepper, Toasted Pine Nuts and Baby Spinach (Vegan)

Chicken Stroganoff with Rice & Seasonal Vegetables (G)

Pan-fried Chicken Breast with Stilton & Port Sauce, Roasted Potatoes & Seasonal Vegetables (G)

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

Selection of Ice Cream and Sorbet with Exotic Fruit Salad (G)(D)

Chocolate Brownie & Vanilla Ice Cream

Vanilla Crème Brûlée with Shortbread and Strawberry Ice Cream (G)

Sticky Toffee Pudding with Vanilla Ice Cream

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet

Selection of British Cheeses with Chutney, Apple & Celery served with Crackers (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

(G) = gluten free or can be adapted to be gluten free

(D) = Dairy free or can be adapted to be dairy free

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%