



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%