

# Eliza's Manor

— EST. 1861 —

2 COURSE \$45 | 3 COURSE \$58

## ENTREES

### Roasted Tomato Potage Soup

with sun blushed tomatoes & pesto Welsh rabbit

### Prawn Cocktail

nestled on crispy lettuce and served with buttered wholemeal bread & lemon marie rose sauce

## MAIN COURSE

### Confit Duck

nestled on roasted brussels sprouts finished with seeded mustard & crème fraîche orange jus with gratin potato

### Fillet Steak

with peppered jus served with braised red cabbage & triple cooked fries

### Mushroom Risotto

a creamy blend of vegetable stock & arborio rice, topped with fricassee of seasonal mushrooms & shaved Parmesan

### Hotpot of Rabbit & Prunes

nestled on creamed leeks & served with purée of potato & glazed carrots

## DESSERT

### Sticky Toffee Pudding

served with house-made ice cream & warm toffee sauce

### Scented Rice Dessert

topped with poached apricot & minted syrup

### Trio of House Made Ice Cream

Dietary Requirements - Please let us know prior to ordering

Lunch Menu