



**St Elizabeth's House**  
**Easter Sunday Three Course Luncheon**  
**Sunday 1<sup>st</sup> April 2018**

**Starters**

Homemade Chicken Liver & Port Parfait with Apple Chutney and Toasted Bread  
Courgette & Apple Soup with Parmesan Croutons and White Truffle Oil  
Parma Ham and Melon served with Red Berry Compote and a Refreshing Sorbet  
King Prawns wrapped in Filo Pastry with a Sweet Chilli Sauce and Mixed Leaf Salad  
Mosaic of Game wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad  
Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad  
Smoked Haddock Croquettes with a Clam & Mussel Velouté

**Mains**

Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard Mashed Potato and Apple Puree  
Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes  
Grilled Sea Bass with Caper Crushed Potatoes, Asparagus and White Wine Velouté  
Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad  
Roasted Devon Sirloin of Beef with Duck Fat Roast Potatoes, Seasonal Vegetables and Red Wine Jus  
Roasted Gressingham Duck with Creamy Mashed Potato, Bok Choi and Orange Jus  
Garden Pea Risotto with Chargrilled Baby Gem, Parmesan, Rocket and White Truffle Oil

**Desserts**

Piña Colada Panna Cotta with Pineapple Salsa and Mango Sorbet  
Sticky Toffee Pudding with Vanilla Ice Cream and Caramel Sauce  
Warm Chocolate Brownie with Dark Chocolate Sauce and Orange Sorbet  
Selection of Three West Country Cheeses with Homemade Chutney, Fresh Celery, Apples and served with Toast and Crackers  
Selection of Ice Creams and Sorbets with Exotic Fruit Salad  
Deconstructed Strawberry Cheesecake with Crushed Honeycomb and Strawberry Ice Cream

**£23.95 per person**

*£10.00 per person non-refundable & non-transferable deposit required at the time of booking.  
Parties of 10 persons and above will be required to 'pre-order' their menu choices 7 days prior*