

St Elizabeth's Lunch Menu

(Monday to Friday)

2 Courses at £13.50 ~ 3 Courses at £15.95

Starters

St Elizabeth's homemade Soup of the Day

Chicken Liver Parfait with Apple and Cider Chutney & Homemade Bread

Trio of Mediterranean Starters; Tzatziki, Taramasalata and Houmous served with warm Pitta Bread

Scottish Smoked Salmon, Beetroot Puree and Caper Salad

Classic Prawn Cocktail with Apple, Celery, mixed Leaf Salad and Marie Rose Sauce

Pan fried Scallops with Chorizo, Rocket & Balsamic Salad (**£2.95 supplement**)

Duo of Melon with Red Berry Compote and a refreshing Sorbet

Moules Marinière; Rock, Padstow Mussels cooked with White Wine and Shallots (**£2.95 supplement**)

Pressing of Chicken & Ham Hock with Horseradish Crème Fraiche

Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple Salsa and a Mixed Leaf Salad (**£1.00 Supplement**)

Main Courses

Roasted Devon Beef with Roast Potatoes and Seasonal Vegetables

Roast Leg of English Lamb with Roast Potatoes & Seasonal Vegetables (**£1.50 supplement**)

Stifado; diced Beef marinated with Red Wine, Shallots and Rice

Chicken Stroganoff; Pan-fried Strips of Chicken in our very own Sauce with Rice

Goat's Cheese Spring Rolls with Beetroot Puree, Greek Salad and Skinny Fries

Ballotine of Chicken with Wild Mushroom Mousse, Creamy Mashed Potato, Seasonal Vegetables & Red Wine Jus

Baked Lamb Kleftico, Seasonal Vegetables & Potatoes or Greek Salad (**£2.50 supplement**)

Pan-fried Sea Bass with Caper Crushed Potatoes or Hand Cut Chips & Seasonal Vegetables (**£2.50 supplement**)

Gloucester Old Spot Pork Belly with Whole Grain Mash Potato and Apple Puree

Pan-fried Chicken Breast with Stilton & Port Sauce, Sautée Potatoes & Seasonal Vegetables (**£1.25 supplement**)

Home cooked Gammon Ham with twice cooked Chips and Poached Egg

Pan-fried Salmon with a Crisp Mediterranean Salad, Horseradish Crème Fraîche and New Potatoes

Free-range Chicken Breast wrapped in Parma Ham with Mushroom & White Truffle Oil Risotto and Rocket Salad

Three Little Pigs; Slow cooked Belly Pork, Black Pudding and Local Sausage served with Wholegrain Mashed Potato, Seasonal Vegetables

Mixed Seafood Tagliatelle in a White Wine & Creamy Saucy with Rocket & Basil Pesto Salad

Desserts

Warm Bread and Butter Pudding with Rum & Raisin Ice Cream

Selection of Ice Creams and Sorbets with Exotic Fruit

Rhubarb Crème Brûlée

Chocolate Brownie with Vanilla Ice Cream

Mixed Berry Posset with Jelly, Fresh Fruit and a Passion Fruit Sorbet

Tiramisu with Berry Compote and Orange Sorbet

Warm Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet

This menu is for bookings of up to 15 persons. Bookings larger than this need to select from 4 starters, 4 mains and 4 desserts