

St Elizabeth's House
NEW YEAR'S EVE MENU 2017

Join us for a glittering New Year's Eve Celebration, when we say goodbye to 2017 and welcome in 2018 with a fabulous seven course gourmet dinner and dancing.

~On arrival~

Kir Royale Cocktail

~Amuse Bouche~

Canapés

~ Starter ~

Duck Rillettes with marinated oranges, prune puree and toasted brioche crouton

~Intermediate Course~

Seared Cod with chargrilled baby gem lettuce and courgette, prawn bisque, herb aioli

~ Main Course ~

(Please make your selection from one of the following)

Westcountry Beef Fillet (cooked pink) with oxtail hash, roasted onion puree, crispy kale, wild mushroom and truffle jus

Roasted Halibut, with ratatouille vegetable, crushed buttered new potatoes, spinach and oven roasted tomato sauce

~ Dessert ~

Trio of Desserts; Chocolate Tart, Pina Colada Panna Cotta, Ice Orange Parfait with a raspberry sorbet

~Followed by~

Tea, Coffee and Petit Fours

£80.00 per person

Vegetarian Menu available on request

£20.00 per person non-refundable deposit required at the time of booking