

## Private Dining Menus ~ Beatrice Room

### Private Dining Menu 1 ~ £20.95 per person

#### Starters

Roasted Plum Tomato Soup with Basil Pesto

Chicken Liver Parfait with Apple & Chider Chutney and Toasted Bread

Classic Prawn Cocktail with Apple & celery, mixed Leaf Salad & Marie Rose Sauce

Duo of Melon & Parma Ham with mixed Berry Compote & refreshing Sorbet

Terrine of Ham Hock & free-range Chicken with Horseradish & mixed Leaf Salad

#### Mains

Ballotine of Free Range Chicken with Wild Mushroom Mousse, Creamy Mashed Potato and a Red Wine and Baby Onion Jus

Crispy Oven Braised Pork Belly with Wholegrain Mashed Potato and Apple Puree

Tomato Risotto with Roasted Mediterranean Vegetables, Basil Pesto, Rocket & Parmesan Salad

Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad

Pan Fried Salmon with Caper Crushed Potatoes, Lemon Velouté and Seasonal Vegetables

Roasted Devon Top Side of Beef with Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

#### Desserts

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Warm Chocolate Brownie with Devon Clotted Cream & Chocolate Sauce

Selection of St Elizabeth's Ice Creams and Sorbets

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

Warm Bread & Butter Pudding with Vanilla Custard & Vanilla Ice Cream

**(Please select from only one menu for your party)**

**A 'pre-order' will be required a week in advance**

**St Elizabeth's House, Tel: 01752 344840**

### Private Dining Menu 2 ~ £25.95 per person

#### Amuse Bouche:

Sweet Potato & Ginger Soup with Curry Oil

#### Starters

Rilette of Scottish Salmon with Cucumber Jelly & Horseradish Crème Fraîche

Mosaic of Game with Prune Puree, Pickled Carrot and Candied Walnuts

Crispy Goat's Cheese & Beetroot Spring Roll with Tomato & Basil Pesto Salad

Chicken Liver Parfait, Apple & Cider Chutney & Toasted Bread

Roasted Plum Tomato & Basil Soup

Crayfish Cocktail with Chilli & Pineapple Salsa and Rocket Leaf Salad

#### Mains

Pan Fried Sea Bass with Triple Cooked Hand Cut Chips & Lemon Velouté

Roasted 'Devon Sirloin', Goose Fat Roasted Potatoes, Market Vegetables & Jus

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil

St Elizabeths Own Baked Lamb Kleftico, Dauphinoise Potatoes, Market Vegetables & Baby Onion Jus

Pan Fried Free Range Chicken Breast, with a Stilton & Port Sauce, Dauphinoise Potatoes & Market Vegetables

Beef Stroganoff; Strips of Fillet Steak Pan-Fried with our very own Sauce, Served with Rice

#### Desserts

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Chocolate Mousse with Meringue & Raspberry Sorbet

Selection of St Elizabeth's Ice Creams & Sorbets

Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce

Tiramisu with mixed Berry Compote & Orange Sorbet

### Private Dining Menu 3 ~ £28.95 per person

#### Amuse Bouche:

Wild Mushroom & Tarragon Soup with White Truffle Oil

#### Starters

Plum Tomato Galette with Creamed Goat Cheese and Basil Pesto

Confit Duck Leg with Pineapple Salsa and Salad

Trio of the Sea; Tian of Crayfish, Atlantic Prawns and Scottish Smoked Salmon with mixed Leaf Salad

Scallops with Chorizo & Rocket and Balsamic Salad

Grilled Sea Bass with Bok Choi, Noodles & Oriental Broth

#### Intermediate

Lemon and Basil Sorbet

#### Mains

Grilled Pollock with Crayfish Risotto, Mediterranean Vegetables, Rocket & Parmesan

Honey Roasted Gressingham Duck Breast, Creamy Mash Potato, Bok Choi and Plum & Port Sauce

Roast best end of Lamb, creamed Mash Potato, Ratatouille Vegetables & Basil Pesto Jus

Butternut Squash Ravioli with Bok-Choi, Coriander & Asian Consommé

'21 Day'' Mature West Country Sirloin Steak with Triple Cooked Hand Cut Chips (add peppercorn or Stilton and Port Sauce £2.50 Supplement)

#### Desserts

Hot Chocolate Fondant with Honeycomb and Vanilla Ice Cream

Selection of St Elizabeth's Ice Creams and Sorbet

Chocolate Mousse with Meringue & Raspberry Sorbet

Hot Raspberry Soufflé with Raspberry Coulis & Vanilla Ice Cream

Selection of Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple & served with Toast & Crackers

Menus Not available during December