

St Elizabeth's ~ Sunday Lunch

From time immemorial Sunday lunch has been a time of friends and family gathering to enjoy each others company and, of course, fine traditional Sunday fayre. Relax, read the papers, enjoy a drink and then a long, leisurely lunch, perhaps followed by a walk through the grounds. Just what great Sundays are all about!

£15.95 (2 courses)

£17.95 (3 courses)

Starters

Roast Plum Tomato Soup with Basil Pesto

Chicken Liver Parfait with Apple & Cider Chutney & Homemade Bread

Pan fried Scallops with Chorizo & Mixed Leaf Salad (£3.50 supplement)

Classic Prawn Cocktail with Marie Rose Sauce and Lemon Jelly

Trio of Mediterranean Starters with Pitta Bread & Mixed Leaves

Duo of Melon with Berry Compote & Mango Sorbet

Pressing of Ham Hock, Chicken and Parfait with Prune and Pickled Carrot

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

Main Courses

Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing

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

Stifado; Diced Beef marinated with Red Wine & Shallots, served with fragrant Basmati Rice

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

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

Ballotine of Chicken stuffed with Wild Mushroom Mousse served with Creamy Mash Potato and Red Wine & Baby Onion Jus

Pan-fried Sea Bass with Caper crushed Potatoes, Asparagus and a Lemon Velouté (£2.00 supplement)

Roast Leg of English Lamb with Roast Potatoes & Seasonal Vegetables

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

Chicken Stroganoff with Rice & Seasonal Vegetables

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

Desserts

Selection of Ice Creams and Sorbets with Exotic Fruit Salad

Chocolate Brownie & Vanilla Ice Cream

Bread & Butter Pudding with Rum & Raisin Ice Cream

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Tiramisu with Orange Sorbet

Sticky Toffee Pudding with Vanilla Ice Cream

Mixed Berry Posset with Fresh Fruit, Berry Compote and Passion Fruit Sorbet

For parties of 10 persons and above a pre-order will be required 7 days prior to your booking.

Parties of 15 persons and above will be required to reduce the menu down to 4 starters, 4 main courses and 4 desserts