



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

LUNCH MENU

Available - Monday - Saturday

2 Courses at £14.95 - 3 Courses at £17.50

STARTERS

St Elizabeth's homemade Soup of the Day (G)

Chicken Liver Parfait with Apple & Cider Chutney and Homemade Toast (G)

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

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

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

Duo of Melon with Red Berry Compote and a refreshing Sorbet (G)

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

Pressing of Chicken & Ham Hock with Horseradish Crème Fraiche (G)

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

Smoked Mackerel Pâté with Melba Toast, Chargrilled Baby Gem Lettuce
and Smoked Olive Oil (G)





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MAINS

Roasted Devon Beef with Roast Potatoes and Seasonal Vegetables (G)

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

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

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

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

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

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) (G)

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

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

Home cooked Gammon Ham with twice cooked Chips and Poached Egg (G)

Beer Battered Fish of the Day with Hand Cut Chips and Mushy Pea Puree

Pan-fried Salmon with a Crisp Mediterranean Salad, Beetroot Puree and New Potatoes (G)

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

Three Little Pigs; Slow cooked Belly Pork, Pork Croquette and Local Sausage served with
Wholegrain Mashed Potato, Seasonal Vegetables (G)

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





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DESSERTS

Warm Bread and Butter Pudding with Rum & Raisin Ice Cream

Selection of Ice Creams and Sorbets with Exotic Fruit (G)

Rhubarb Crème Brûlée with Biscotti (G)

Chocolate Brownie with Vanilla Ice Cream

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

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

(G) = gluten free or can be adapted to be gluten free

