



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

PRIVATE DINING MENU

(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 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 & Pork Croquettes with Wholegrain Mashed Potato, Seasonal Vegetables and Apple Puree

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

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



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

PRIVATE DINING MENU 2

£25.95 per person

AMUSE BOUCHE

Sweet Potato & Ginger Soup with Curry Oil

STARTERS

Rillettes 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

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

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





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

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 Crab, Mackerel Pâté and Atlantic Prawns

Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil

Grilled Sea Bass with Bok Choi, Noodles & Oriental Broth

INTERMEDIATE

Lemon and Basil Sorbet

MAINS

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

Honey Roasted Gressingham Duck Breast, Creamy Mash Potato, Bok Choi and Orange Jus

Rump 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 PortSauce £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 IceCream

Selection of Westcountry Cheeses with Homemade Chutney,

Fresh Celery, Apple & served with Toast & Crackers