



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

NEW YEAR'S DAY LUNCH

Available - Monday - Saturday

£25.95 per person

STARTERS

Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad (V)

Smoked Haddock Fishcake with a Clam Chowder and Basil Sauce (G)

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

Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (V) (G)

King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad

Mosaic of Game terrine wrapped in Parma Ham with Prune & Armagnac puree and Baby Leaf Salad (G)

Tian of the Sea; Prawn, Crayfish and Salmon Parcel with Cucumber Lemon Jelly and Rocket Salad (G)





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MAINS

Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing **(G)**

Oven baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes **(G)**

Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard Mashed Potato and Apple Puree

Duck Ala Orange; Panfried Gressingham Duck Breast, Creamy Mashed Potato, Bok Choi and Orange Jus **(G)**

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil **(V)**

Westcountry Sirloin Steak with triple Cooked Hand Cut Chips, Cherry Tomatoes and Rocket Salad **(G)**

Juniper Marinated Haunch of Exmoor Venison with Butternut Squash, Bacon and Ginger Jus **(G)**

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

Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables **(G) (£2.50 supplement)**

Duo of Fish; Seabass and Salmon with Caper Crushed Potatoes, Asparagus and White Wine Velouté **(G)**





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DESSERTS

Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Raspberry Sorbet **(G)**

Tiramisu with Orange Sorbet and Berry Compote

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

Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream

Mixed Berry Panna Cotta with Apple Sorbet and Orange Shortbread

Selection of Four Westcountry Cheeses with homemade Chutney, Fresh Celery, Apple and Toasted Bread (£2.00 Supplement) **(G)**

Warm Chocolate Brownie with Vanilla Ice Cream and a Rich Chocolate Sauce.

Coffee or Tea **(£2.60 per person)**

(V) = Vegetarian

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

