



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS CELEBRATIONS

DISCO PARTY NIGHTS

Dance the night away at one of our amazing disco party nights, where the tunes are always right and the dance floor always full. Our resident DJ will be playing everything from recent chart hits, to hits that span the decades, making it a truly memorable night for people of all ages. These nights offer guests a fun evening, we can accommodate parties from as small as six to as large as sixty.

This includes a Three Course Evening Meal.

FESTIVE LUNCHESES & EVENING DINNERS DURING DECEMBER

Relax and dine in style with a group of friends, family or work colleagues to celebrate the festive season. We ensure a truly festive and friendly atmosphere in a unique setting.

We can accommodate parties from as small as two to as large as sixty.

Includes a Three Course Evening Meal or Three Course Lunch.

PRICES AND DATES

Disco Party Nights

Subject to availability £37.95 per person

Festive Lunches

Available from 26th November and throughout December (subject to availability) £20.95 per person

Festive Dinners

Available from 26th November and throughout December (subject to availability) £27.95 per person

WANT TO STAY THE NIGHT?

Why not book one of our 15 luxurious bedrooms at a reduced rate of;

£89.00 per standard room per night

£99.00 per deluxe room per night

£109.00 per junior suite per night

£199.00 per night for the Luxurious St Elizabeth Master Suite

All stays include a Full English Breakfast, Check in time from 3.00pm, Check out time 11am

*Terms and Conditions Apply.



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS DISCO PARTY NIGHT MENU

Three Course Evening Dinner - £37.95 per person

STARTERS

- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
Stilton and Broccoli Soup with White Truffle Oil and Blue Cheese Croutons (v) (G)
Tian of the Sea, Prawn, Crayfish and Salmon Parcel with a Cucumber & Lemon Jelly and Rocket Salad (G)
Mosaic of Game wrapped in Parma Ham with Prune & Armagnac puree and Baby Leaf Salad (G)
King Prawns wrapped in Filo Pastry with a Pineapple & Chill Salsa with mixed Leaf Salad
Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad (v)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables,
Pigs in Blankets & Cranberry Stuffing (G)
Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and
Wild Mushroom & Chorizo Sauce (G)
Oven Baked Lamb Kleflico with Market Vegetables and Dauphinoise Potatoes (G)
Duo of Fish; Sea Bass & Salmon with Caper Crushed Potatoes, Asparagus and White Wine Velouté (G)
Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil (v)
Roasted Devon Sirloin Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)
Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard
Mashed Potato and Apple Puree

DESSERTS

- Warm Chocolate Brownie with Vanilla Ice Cream and a Rich Chocolate Sauce
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
Glazed Cranberry Crème Brûlée with Cinnamon Biscotti and Raspberry Sorbet (G)
Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread
(G) (£2.00 Supplement)
Coffee or Tea (£2.60 per person)



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS THREE COURSE EVENING MENU

Three Course Evening Dinner - £27.95 per person

Available Sunday - Thursday - Parties of 11 or less

STARTERS

- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
Stilton and Broccoli Soup with White Truffle Oil and Blue Cheese Croutons (v) (G)
Tian of the Sea, Prawn, Crayfish and Salmon Parcel with a Cucumber & Lemon Jelly and Rocket Salad (G)
Mosaic of Game wrapped in Parma Ham with Prune & Armagnac puree and Baby Leaf Salad (G)
King Prawns wrapped in Filo Pastry with a Pineapple & Chill Salsa with mixed Leaf Salad
Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad (v)

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

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)



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS THREE COURSE EVENING MENU

Three Course Evening Dinner - £27.95 per person

Available Sunday - Thursday - Parties of 12 or more

STARTERS

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

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

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

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

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

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

MAINS

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

Oven Baked Lamb Kleflico with Market Vegetables and Dauphinoise Potatoes (G)

Duo of Fish; Sea Bass & Salmon with Caper Crushed Potatoes, Asparagus and White Wine Velouté (G)

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

Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (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)

DESSERTS

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

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

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
(G) (£2.00 Supplement)

Coffee or Tea (£2.60 per person)



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS LUNCH MENU

£20.95 per person

Available Monday - Sunday - Parties up to 19

STARTERS

- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toasted Bread (G)
- Stilton and Broccoli Soup with White Truffle Oil and Blue Cheese Croutons (G) (V)
- Parma Ham & Melon served with Red Berry compote and a Refreshing Sorbet (G)
- King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
- Classic Prawn and Crayfish Cocktail with Apple & Celery, Mixed Leaf Salad & Marie Rose Sauce (G)
- Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad (V)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
- Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
- Grilled Salmon with Caper Crushed New Potatoes, Asparagus and White Wine Velouté (G)
- Westcountry Sirloin Steak with Triple Cooked Hand Cut Chips, Cherry Tomatoes and Mixed Leaf Salad
(£3.00 Supplement) (G)
- Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard Mashed Potato and Apple Puree
- Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil (G) (V)
- Roast Leg of English Lamb with with Roast Potatoes and Seasonal Vegetables (G)
- Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad (G)

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
- Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce
- 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)
- Coffee or Tea (£2.60 per person)



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS LUNCH MENU

£20.95 per person

Available Monday - Sunday - Parties of 20 and more

STARTERS

- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toasted Bread (G)
- Stilton and Broccoli Soup with White Truffle Oil and Blue Cheese Croutons (G)
- King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
- Classic Prawn and Crayfish Cocktail with Apple & Celery, Mixed Leaf Salad & Marie Rose Sauce (G)
- Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad (v)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Sauce (G)
- Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
- Grilled Salmon with Caper Crushed New Potatoes, Asparagus and White Wine Velouté (G)
- Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil (v)
- Pan-fried Chicken Breast with Stilton & Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables (G)
- Roast Leg of English Lamb with Roast Potatoes and Seasonal Vegetables (G)
- Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard Mashed Potato and Apple Puree

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
- Coffee or Tea (£2.60 per person)





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS EVE LUNCH MENU

£24.95 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 Cucumbers, Lemon Jelly and Rocket Salad (G)

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)

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)



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS CHILDREN'S MENU

3 Courses - £9.95

Ages up to 12 years old

STARTERS

Soup

Greek Salad

Cheese Melt

MAINS

Sausage & Mash with vegetables

Fish Goujons with fries & vegetables

Chicken Nuggets with fries & vegetables

Roasted Devon Turkey

Mushroom Tagliatelle

DESSERTS

Ice Cream

Warm Chocolate Brownie





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

FESTIVE AFTERNOON TEAS

Indulge in Festive Afternoon Tea at St. Elizabeths House in tranquil surroundings. Relax and enjoy our freshly baked scones, homemade sweet delicacies and a great selection of teas and coffees in our new *Darcy Room

RESERVATIONS

Monday to Sunday:

12.00pm to 12:15pm

3.00pm to 4.00pm

FULL AFTERNOON TEA

£18.95

Assorted freshly cut sandwiches
Smoked Salmon, Cucumber and Crème Fraîche
Home Cooked Ham with Wholegrain Mustard Mayonnaise
Cheddar & Chutney
Variety of Sweet Delicacies
Devon Clotted Cream & Strawberry Jam with freshly baked plain and fruit scones

PROSECCO FULL AFTERNOON TEA

£23.00

A glass of Prosecco
Assorted freshly cut sandwiches
Smoked Salmon, Cucumber and Crème Fraîche
Home Cooked Ham with Wholegrain Mustard Mayonnaise
Cheddar & Chutney
Variety of Sweet Delicacies
Devon Clotted Cream & Strawberry Jam with freshly baked plain and fruit scones

TERMS AND CONDITIONS

1. Non-refundable deposits of £10.00 per person and the completed Booking Form must be received within ten days of the reservation being made. Failure to receive either of these will result in the booking being cancelled. Whilst a booking is being held provisionally we reserve the right to contact you for confirmation should we receive another enquiry for the same date.
2. On receipt of the deposit a 'menu pre-order form' will be sent to you which must be completed by the required date. Large parties will also be required to submit their menu choices as per each individual table.
3. Party Disco Nights: Full payment, guest names and their menu choices are required 4 weeks prior to the date. Christmas Lunches and Dinners: Guest names and their menu choices for parties of 5+ are required 4 weeks prior to the date.
4. Festive Dinner Bookings of 12+ are to dine from the Party Night Menu (at £27.95) and Festive lunch bookings of 20+ will be required to dine from the reduced choice lunch menu.
5. Minimum Numbers required to have sole occupancy of the Restaurant are 50. Minimum Numbers required to have sole occupancy of the Beatrice Room are 25
6. All lunch guests must depart the hotel by 5pm.
7. In order to ensure a high level of service on the day, please ensure all guests remember their menu choices.
8. Deposit and pre-payments are non-refundable and cancellation will result in forfeited monies. (Deposits cannot be transferred or used for other products).
9. Full payment for 'Lunches' and 'Dinners' are required on departure. No credit facilities are available. One final payment only will be accepted from each booking on the day. We are unable to provide individual bills or accept individual payments.

Cancellation Notice	Party Nights	Lunches / Dinners
More than 48 hours notice	£10 deposit per cancelled guest will be lost	£10 deposit per cancelled guest will be lost
48 hours or less	Full balance per cancelled guest will be lost	£10 deposit per cancelled guest will be lost

10. To ensure good service through out the busy period, dinner service times will be staggered on party nights.
11. The Hotel reserves the right to cancel an event and will endeavour to offer an alternative date where possible. Please note this will only arise due to lack of participants on any particular party night.
12. We only accept one cheque payment per booking. Multiple cheques will not be accepted.
13. The Hotel reserves the right to refuse admission to any guest who appears intoxicated on entry.
14. Companies that require a VAT receipt please advise us prior to the date of your booking and ensure you collect this on the day. Itemised receipts are only available on the day and cannot be provided if requested afterwards

Health and Safety

15. The following are prohibited from being brought into the hotel: smoke/bubble machines, party poppers, spray string or candles. The hotel does not allow alcohol to be brought onto the premises.
16. No dancing is permitted on tables and chairs. The hotel will not be held responsible for any accidents caused as a consequence of the above.
17. Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of St Elizabeth's House.

ST ELIZABETH'S HOUSE CHRISTMAS 2018
BOOKING FORM

Please complete and return this form with your deposit once your provisional booking has been made.

Contact Name _____

Company Name _____

Address _____

Postcode _____

Telephone No (day) _____

Telephone No (eve) _____

Email Address _____

Date of Booking _____

Meal type (e.g Lunch etc) _____

No. of people attending _____

Preferred Sit Down Time _____

Non-Refundable deposit enclosed £ _____

Will a VAT receipt be required? YES/NO _____

ST ELIZABETH'S HOUSE CHRISTMAS 2018
BOOKING FORM

CHEQUES- Only ONE cheque payment per booking will be accepted (multiple cheques will not be accepted). Cheques should be made payable to 'St. Elizabeth's House'. Please provide valid card details on the reverse of cheque (if applicable).

CREDIT/DEBIT CARD- For security reasons, please telephone the hotel direct to make card payments or visit the hotel in person (please note that we do not accept American Express or Diners)

CASH- Please visit the hotel in person to make cash payments.

I agree to the Terms and Conditions as detailed on Page 10 of the Christmas Celebrations 2018 Brochure and confirm the Menu Choices and Final Balance (if required to be paid in advance) will be submitted by the required date;

Organiser's Name (print) _____

Organisers Signature: _____

Date: _____