



YOUR DREAM DEVON WEDDING

MAKING DREAM WEDDINGS COME TRUE



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

# WEDDING MENU

## WEDDING BREAKFAST 1

£37.00 per person

### STARTER

**Homemade Chicken Liver Parfait**  
with apple chutney and toasted brioche

**Roasted Plum Tomato Soup**  
with basil oil

**Wild Mushroom & Taragon Soup**  
with Truffle oil

**Smoked Haddock Cake**  
with soft poached hen's egg  
and hollandaise sauce

**Salad of Parma Ham,**  
with Blue Cheese, Figs and Rocket

**Duo Of Galia & Cantaloupe Melon**  
with parma ham and raspberries

**Prawn Cocktail**  
with crisp baby gem lettuce cucumber and lemon jelly

### OPTIONAL

Add a Sorbet Course for **£1.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Oven Baked Lamb Kleftico (£2 supp)**  
with seasonal vegetables & roasted potatoes

**Slow Cooked Pork Belly** with creamed mashed potato  
seasonal vegetables and cider jus

**Roasted West Country Sirloin of Beef**  
with yorkshire pudding, roasted potatoes  
season vegetables and red wine jus

**Fillet Of Salmon** with black olive crushed  
potato and salsa verde

**Sea Bass** with seasonal vegetables and lemon veloute

**Traditional Succulent Roast Turkey**  
with sage & onion stuffing pigs in blankets  
seasonal vegetables and roasted potatoes

**Breast Of Chicken**  
with dauphinoise, market vegetables and red wine jus

**Duck a l'Orange**  
Gressingham Duck Breast with Creamy Mashed Potato,  
Braised Red Cabbage, Bok Choi and Orange Jus (**£2 supp**)

**Sweet Potato And Coriander Ravioli**  
with bok choy and buerre blanc sauce

**Sun blushed Tomato Risotto**  
with Mediterranean vegetables served  
with baby rocket & basil pesto.

### DESSERTS

**Vanilla Creme Brulee**  
with glazed banana

**Sticky Toffee Pudding**  
with clotted creame ice cream  
and a caramel sauce

**Summer Fruit Pudding**  
with vanilla mascarpone

**Cinnamon Mousse**  
with caramelised plums and  
vanilla ice cream

**Apple Bavaois**  
with granny smith sorbet

**Chocolate Sponge**  
with chocolate sauce and rum & raisin ice cream

**Coffee**  
Add Coffee for **£2.40 per head**

### CHEESE BOARD

Add a West Country cheese board for **£6.50 per head**

Selection of West Country cheese with biscuits, grapes,  
celery, apple, chutney and crusty bread

# WEDDING MENU

## WEDDING BREAKFAST 2

£39.50 per person

### STARTER

**Black Pudding and Apple Hash**  
pear puree and rocket

**Smoked Salmon Mousse**  
salmon tartare with pickled beetroot  
and cucumber

**Celeriac and Parmesan Soup**  
with Truffle oil

**Courgette and Apple Soup**

**Crayfish Tian**  
with chilli mango salsa

**Smoked Salmon**  
with lemon jelly and dill toast

### OPTIONAL

Add a Sorbet Course for **£1.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Duck a l'Orange**  
Gressingham Duck Breast with Creamy Mashed Potato, Braised Red Cabbage, Bok Choi and Orange Jus

**Whole Roasted Plaice**  
with new potatoes, spinach and a lemon beurre noisette

**Tartlet of Wild Mushrooms and Quails Eggs**  
with glazed hollandaise

**Hake with Pesto Risotto**

**Poached Haddock**  
with wholegrain mashed potato and fish velouté

**Marinated Venison Haunch**  
with butternut squash, caramelised onion and red wine jus

### DESSERTS

**Warm Carrot Cake**  
with orange ice cream

**Glazed Lemon Tart**  
with raspberry sorbet

**Iced Lemon Mousse**  
with marinated oranges and lemon biscuit

**Ginger Panna Cotta**  
with poached rhubarb

**Chocolate Brownie**  
with pistachio crème anglaise and vanilla ice cream

**Strawberry Wonton**  
with blackcurrant jelly and clotted cream

**Coffee**  
Add Coffee for **£2.40 per head**

### CHEESE BOARD

Add a West Country cheese board for **£6.50 per head**

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

# WEDDING MENU

## WEDDING BREAKFAST 3

£43.00 per person

### STARTER

**Roulade of Ham Hock**  
and foie gras, horseradish dressing,  
chutney and brioche

**Crab Ravioli**  
with bok choy and bisque sauce

**Butternut Squash  
and Cumin Soup**

**Roasted Pigeon**  
with quail egg, beetroot  
and parsnip crisps

**Pressing of Duck**  
and shitake mushrooms  
with fig chutney and honey jelly

**Sweet Potato and Ginger Soup**  
with smoked bacon

### OPTIONAL

Add a Sorbet Course for **£1.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Fillet of Beef Wellington**  
with potato dauphinoise, wild mushrooms  
seasonal vegetables and Madeira jus

**Tronchon of Halibut**  
braised baby gem lettuce, fondant potato  
and sauce vierge

**Sun Blushed Tomato asparagus risotto**  
with baby rocket and Parmesan salad

**West Country Lamb**  
with boulangere potato, seasonal vegetables  
aubergine puree and basil jus

**Duo of Creedy Carver Duck**  
roasted breast and ballotine of leg  
with bubble and squeak and red wine jus

**Herb Crusted Fillet of Cod**  
with flaked ham hock, lentils  
and crispy potatoes

**½ Lobster**  
with lemon, parsley and boiled new potatoes

### DESSERTS

**Chocolate Parfait**  
with oranges, kumquat and brandy

**Vanilla Panna Cotta**  
with strawberry and Champagne Jelly

**Millefeuille of Poached Pear**  
with cold brandy sabayon and black current coulis

**Raspberry Risotto**  
with pistachio ice cream

**Poached Apples**  
with a warm cider soup and apple ice cream

**Banana Mousse**  
with chocolate chip cookies and sauce

**Coffee**  
Add Coffee for **£2.40 per head**

### CHEESE BOARD

Add a West Country cheese board for **£6.50 per head**

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

# WEDDING MENU

## EVENING BUFFET MENU 1

**£15.95 per person**

As an important part of your wedding celebration, the evening buffet is traditionally more informal and allows your guests to eat as much as they desire as and when they choose to.

As additional guests tend to arrive in the evening, the range of buffet options caters for everyone's tastes. We recommend that the buffet is served over an hour and a half period; this avoids queuing and ensures all of the dishes are fresh and well presented. The options do not include desserts as often the wedding cake is also served at this time.

### FINGER BUFFET

**Mini Spring Rolls & Samosa**  
with sweet chilli dipping sauce

**Chicken Satay Brochette**

**Selection of Devon Pasties**

**Cajun Spiced Potato Wedges**

**Mediterranean and basil pesto Quiche**

**Creamed Coleslaw**

**Mixed Leaf Salad**

**Platter Of Mixed Sandwiches,**  
Roasted Ham & wholegrain mustard  
Mature Cheddar & apple chutney  
Smoked salmon and creme fraiche

### OPTIONAL

**Scallops Roasted In their Shell**  
with coriander and soy dressing  
**£2.75 per head**

**Salmon Parcels**  
with white wine and soft herbs:  
**£ 4.50 per head**

**Whole boned, Chargrilled Leg of Lamb**  
stuffed with rosemary and garlic:  
**£4.00 per head**

# WEDDING MENU

---

## EVENING BUFFET MENU 2

£16.95 per person

### BBQ MENU

Marinated Pork Brochettes

Chicken Satay Brochettes

Mediterranean Vegetable Brochettes

Filo wrapped Tiger Prawn

Homemade Beef Burgers

with Homemade Bread Rolls Pork Sausages

Black Olive and plum tomato salad

Jacket Potatoes

Steamed Rice

with soy, coriander and fresh lime juice

Noodles

with bok choy and mushrooms

Baby Gem Lettuce

with parmesan and aged balsamic dressing

Crushed Potatoes

with baby capers and spring onion

### OPTIONAL

Scallops Roasted In their Shell

with coriander and soy dressing

£2.75 per head

Salmon Parcels

with white wine and soft herbs:

£ 4.50 per head

Whole boned, Chargrilled Leg of Lamb

stuffed with rosemary and garlic:

£4.00 per head

# WEDDING MENU

---

## EVENING BUFFET MENU 3

£16.95 per person

### GREEK MEZE MENU

**Chicken Kebabs**

Marinated in a fusion of lemon & herbs

**Pork Kebabs**

Grilled with organic herbs

**Klefdles**

Crisp beef & mint meatballs

**Dolmades**

Wrapped in mince meat, herbs & rice

**Taramoslata**

Rose pink fish dip with lemon tag

**Houmous**

Blend of chickpeas & tahini dip

**Tazaki**

Greek yogurt with cucumber, mint dip

**Grilled Holloumi**

Cypriot cheese

**All the above is served with**

Greek salad, with feta cheese

Mixed rice, with marinated herbs

Roasted Potatoes

Pitta Bread

# WEDDING MENU

## EVENING BUFFET MENU 4

### COLD MEATS & SEAFOOD BUFFET

**£17.95 per person**

**Whole Dressed Salmon**  
Prawns with marie rose sauce

**Smoked Salmon, Cucumber and  
Crème Fraîche on Focaccia Bread**

**Poached Haddock Tartlet**  
with whole grain mustard hollandaise

**Roast Devon Beef**  
with horseradish sauce

**Lemon and Thyme Roasted Chicken**  
with cranberry sauce

**Home Cooked Joint of Devon Ham**

**Plum Tomato and Feta Cheese Salad**

**Lemon and Coriander Cous Cous**

**Penne Pasta**  
with roasted peppers and basil pesto

**Homemade Olive Bread**  
Dressed Mixed Leaf Salad

### OPTIONAL

**Dressed Crab**  
**£6.50 per head**

### HOT BUFFET

**£16.95 per person**

**Green Thai Chicken Curry**  
with mango chutney

**CoqAu Vin**

**Slow Cooked Devon Beef**  
with baby onions and red wine sauce

**Salmon and Cod Fish Pie**  
glazed with meldon cheddar cheese

**Penne Pasta**  
with roasted peppers and basil pesto

**Minted New Potatoes**

**Coriander and Lime Pilau Rice**

**Buttered Market Vegetables**

**Savoy Cabbage**  
with smoked bacon



# WEDDING MENU

---

## CHILDREN'S MENU

£15.50 per child

### STARTERS

**Fresh Fruit Salad**  
with apple sorbet

**Tomato Soup**  
with basil pesto

**Garlic and Cheese Melt**

**Prawn Cocktail**

### MAINS

**Roasted Chicken Breast**  
with mashed potato and gravy

**Fish Goujons**  
with tartare sauce and fries

**Fish pie with Poached Egg**

**Chicken Goujons and fries**

**Sausage and mash**

### DESSERTS

**Warm Chocolate Brownie**

**Sticky Toffee Pudding**

**Home Made Ice Creams and Sorbets**

**Crème Brûlée**

# WEDDING MENU

---

## CANAPÉS

Choice of 3 £5.25 per person - Choice of 5 £6.75 per person

## CANAPÉS

**Smoked Salmon**  
and dill tartare

**Tuna Sushi Nori**

**Vine Cherry Tomato**  
stuffed with whipped goat's cheese

**Chicken Liver Parfait**  
on brioche

**Filo Wrapped Tiger Prawns**

**Wild Mushrooms**  
with Hollandaise

**Hoi Sin Duck**

**Parmesan Puffs**  
stuffed with sun blushed tomatoes

**Black Olive Tapenade and Pesto**  
on focaccia bread

# WEDDING MENU

## DRINKS PACKAGES

### PACKAGE 1

**£22.00 per person**

#### ARRIVAL / RECEPTION DRINKS

(One glass per head)

**Pimms served over Ice**  
with fresh mint and slices of cucumber,  
apple, orange and lime.

**Bucks Fizz**  
with a slice of fresh orange/strawberry

### PACKAGE 2

**£27.00 per person**

#### ARRIVAL / RECEPTION DRINKS

(One glass per head)

**Kir Royale cocktail**  
served in a champagne flute

**Special Cuvée Prosecco**

### PACKAGE 3

**£33.00 per person**

#### ARRIVAL / RECEPTION DRINKS

(One glass per head)

**Champagne**

**Pannier Brut NY**

#### HALF A BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting  
prior to your Wedding

#### TO TOAST

(One glass of)

**Special Cuvée Prosecco**

#### HALF A BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting  
prior to your Wedding

#### TO TOAST

(One glass of)

**Special Cuvée Prosecco**

#### HALF A BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting  
prior to your Wedding

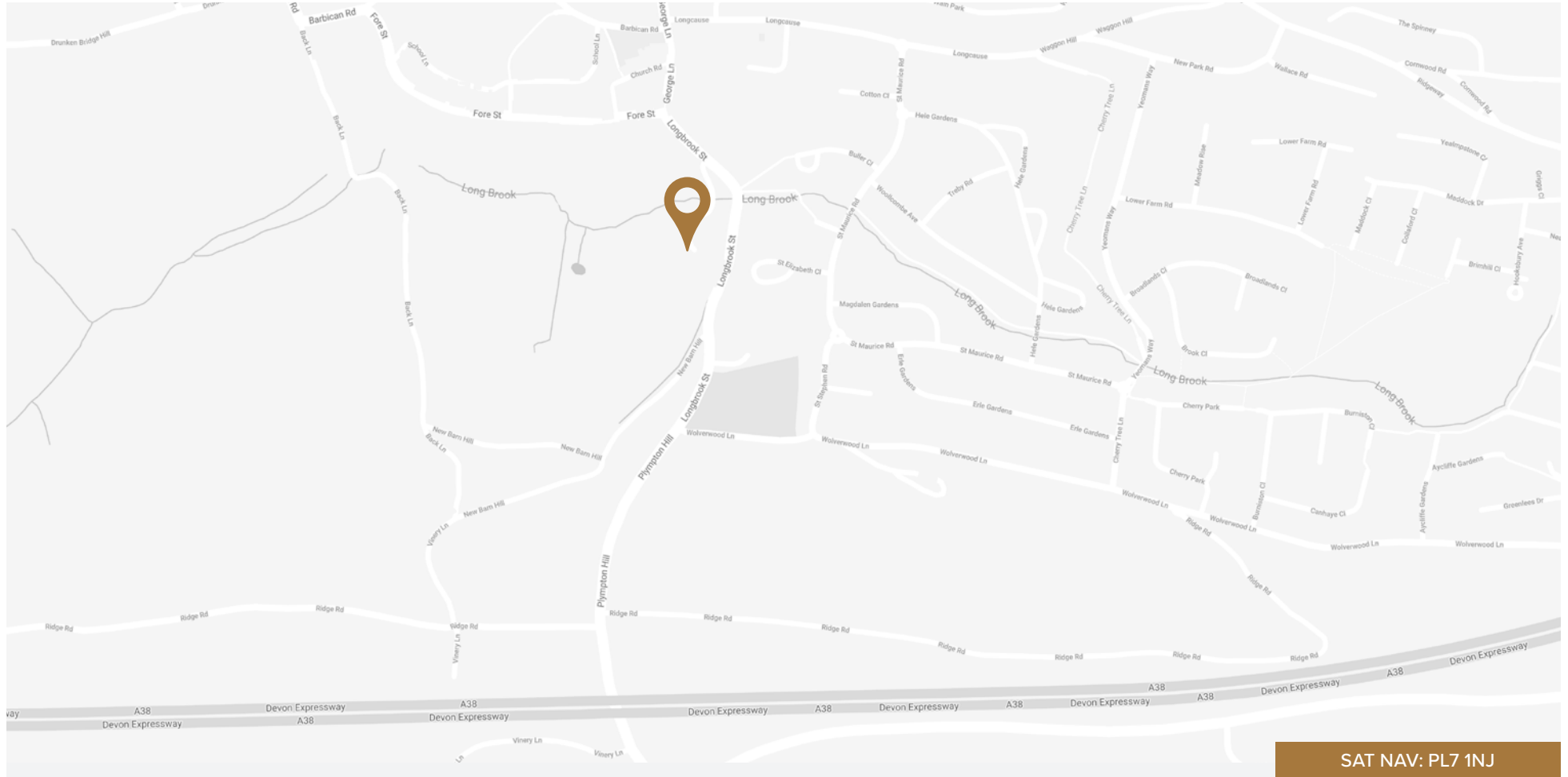
#### TO TOAST

(One glass of)

**Champagne Pannier Brut NY**

These packages are a guide. Should you have specific beverage requests,  
our experienced Bar & Restaurant Manager will be happy to work with you to meet them.

# HOW TO FIND US



St Elizabeths Hotel, Plympton St. Maurice, Plymouth, Devon, PL7 1NJ

St Elizabeths Hotel  
Plympton St. Maurice, Plymouth, Devon, PL7 1NJ

Tel: 01752 344 840 | Email: [weddingsandevents@stelizabeths.co.uk](mailto:weddingsandevents@stelizabeths.co.uk) | Web: [www.stelizabeths.co.uk](http://www.stelizabeths.co.uk)