



YOUR DREAM DEVON WEDDING

MAKING DREAM WEDDINGS COME TRUE



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

WEDDING MENU

WEDDING BREAKFAST 1

£37.50 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 **£2.50 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 **£2.50 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 **£2.50 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

£15.45 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

£22.50 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
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TO TOAST

(One glass of)

Special Cuvée Prosecco

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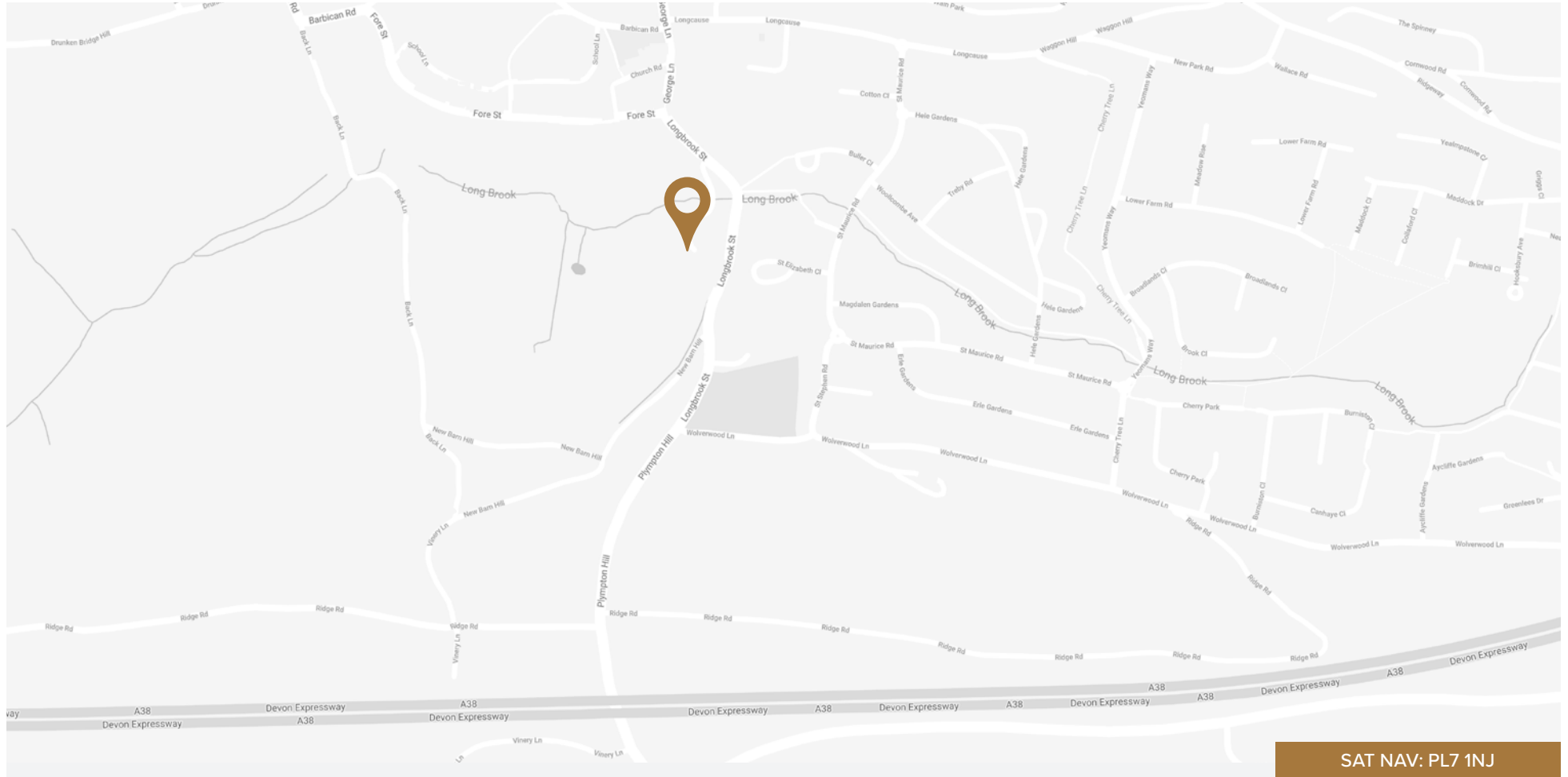
TO TOAST

(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



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St Elizabeths Hotel
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