



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

SUNDAY LUNCH MENU

From time immemorial Sunday lunch has been a time of friends and family gathering to enjoy each other's company and, of course, fine traditional Sunday fayre. Relax, read the papers, enjoy a drink and then a long, leisurely lunch, perhaps followed by a walkthrough the grounds. Just what great Sundays are all about!

2 Courses at £16.50 - 3 Courses at £19

STARTERS

- Roast Plum Tomato Soup with Basil Pesto
- Chicken Liver Parfait with Apple & Cider Chutney & Homemade Bread
- Pan fried Scallops with Chorizo & Mixed Leaf Salad **(£3.50 supplement)**
- Classic Prawn Cocktail with Marie Rose Sauce and Lemon Jelly
- Trio of Mediterranean Starters with Pitta Bread & Mixed Leaves
- Duo of Melon with Berry Compote & Mango Sorbet
- Pressing of Ham Hock, Chicken and Parfait with Prune and Pickled Carrot
- Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple Salsa and a Mixed Leaf Salad **(£1.00 supplement)**

MAINS

- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing
- Roasted Devon Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables
- Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce
- Stifado; Diced Beef marinated with Red Wine & Shallots, served with fragrant Basmati Rice
- Three Little Pigs; Slow cooked Belly Pork, Black Pudding and Local Sausage served with Wholegrain Mashed Potato and Apple Puree
- Baked Lamb Kleftico, Seasonal Vegetables & Potatoes or Greek Salad **(£2.50 supplement)**
- Ballotine of Chicken stuffed with Wild Mushroom Mousse served with Creamy Mash Potato and Red Wine & Baby Onion Jus
- Pan-fried Sea Bass with Caper crushed Potatoes, Asparagus and a Lemon Velouté **(£2.00 supplement)**
- Roast Leg of English Lamb with Roast Potatoes & Seasonal Vegetables
- Goat's Cheese Spring Roll with Beetroot Puree, Greek Salad and Skinny Fries
- Chicken Stroganoff with Rice & Seasonal Vegetables
- Pan-fried Chicken Breast with Stilton & Port Sauce, Sautée Potatoes & Seasonal Vegetables **(£1.25 supplement)**





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DESSERTS

Selection of Ice Creams and Sorbets with Exotic Fruit Salad

Chocolate Brownie & Vanilla Ice Cream

Bread & Butter Pudding with Rum & Raisin Ice Cream

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Tiramisu with Orange Sorbet

Sticky Toffee Pudding with Vanilla Ice Cream

Mixed Berry Posset with Fresh Fruit, Berry Compote and Passion Fruit Sorbet

This menu is for bookings of up to 15 persons.

Bookings larger than this need to select from 4 starters, 4 mains and 4 desserts

Please speak to our restaurant manager if you have any dietary requirements.
A service charge has not been added to your bill. If you would like to add a service charge
we kindly suggest 10%

