



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

EASTER SUNDAY THREE COURSE MENU SUNDAY 21ST APRIL 2019

£25 per person

STARTERS

- Homemade Chicken Liver & Port Parfait with Apple Chutney and Toasted Bread (G)
- Celeriac & Parmesan Soup with White Truffled Crutons (G)
- Parma Ham and Melon served with Red Berry Compote and a Refreshing Sorbet (G)
- King Prawns wrapped in Filo Pastry with a Sweet Chilli Sauce and Mixed Leaf Salad
- Mosaic of Game wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad (G)
- Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad
- Smoked Haddock Arancini with Pea Puree & Caviar Hollandaise

MAINS

- Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard Mashed Potato and Apple Puree (G)
- Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes (G)
- Grilled Sea Bass with Sun Blushed Potatoes, Asparagus and Pesto Velouté (G)
- Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad (G)
- Roasted Devon Sirloin of Beef with Duck Fat Roast Potatoes, Seasonal Vegetables and Red Wine Jus (G)
- Roasted Gressingham Duck with Creamy Mashed Potato, Bok Choi and Orange Jus (G)
- Garden Pea Risotto with Chargrilled Baby Gem, Parmesan, Rocket and White Truffle Oil (G)
- Duo of Seabass & Salmon with Crayfish, Lobster Bisque Risotto and Chargrilled Spring Onion (G)

DESSERTS

- Piña Colada Panna Cotta with Pineapple Salsa and Mango Sorbet (G)
- Sticky Toffee Pudding with Vanilla Ice Cream and Caramel Sauce
- Warm Chocolate Brownie with Dark Chocolate Sauce and Vanilla Bean Ice Cream
- Selection of Three West Country Cheeses with Homemade Chutney, Fresh Celery, Apples and served with Toast and Crackers (G)
- Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
- Red Wine Poached Pear, Berry Panna Cotta and Apple Sorbet (G)



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£10.00 per person non-refundable & non-transferable deposit required at the time of booking.

Parties of 10 persons and above will be required to 'pre-order' their menu choices 7 days prior

(G) = Gluten Free or can be adapted to be Gluten Free

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%

