



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

VALENTINE'S DAY

5 Course set menu at **£50** per person

AMUSE BOUCHE

Vegetable Sushi Nori with Pickled Ginger & Soy Jelly (v) (G)

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PRE STARTER

Roasted Gressingham Duck with Fig, Orange and Lamb's Lettuce Salad (G)  
(Vegetarian option available on request)

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Grilled Hake with Sautéed Bok Choi, Lobster Bisque & Herb Aioli (G)  
(Vegetarian option available on request)

MAINS

Duo of English Lamb; Roasted Rump and Lamb Shank Dumpling with Minted Mashed Potato, Baby Carrots and Baby Onion Jus (G)

or

Tournedos Rossini; Fillet of Devon Beef on Crispy Crouton with Chicken Liver Parfait, Dauphinoise Potato, Wild Mushroom and Baby Onion Jus (G)

or

Pan-fried Fillets of Monk Fish wrapped in Parma Ham, with Sun Blushed Tomato & Rocket Crushed Potato, Baby Gem Lettuce & Asparagus (G)

or

Sun Blushed Tomato & Basil Arancini with Wilted Baby Leaf Spinach, Courgette Tagliatelle and Pesto

DESSERT

Assiette of St Elizabeth's homemade Desserts;  
Red Wine Poached Pear, Zesty Lemon Cheesecake, Dark Chocolate Tart & Coffee Semifreddo (G)

£20.00 per person non-refundable & non-transferable deposit required at the time of booking

Main Course Choices (and any dietary requirements) to be advised one week prior  
(V) = vegetarian. (G) = gluten free or can be adapted to be gluten free.

A service charge has not been added to your bill. If you would like to add a service charge we kindly suggest 10%