



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

PRIVATE DINING

(Please select from only one menu for your party)

A 'pre-order' will be required a week in advance St Elizabeth's House, Tel: 01752 344840

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%

PRIVATE DINING MENU 1

£23 per person

STARTERS

- Roasted Plum Tomato Soup with Basil Pesto
- Chicken Liver Parfait with Apple & Chider Chutney and Toasted Bread
- Classic Prawn Cocktail with Apple & celery, mixed Leaf Salad & Marie Rose Sauce
- Duo of Melon & Parma Ham with mixed Berry Compote & refreshing Sorbet
- Terrine of Ham Hock & free-range Chicken with Horseradish & mixed Leaf Salad

MAINS

- Ballotine of Free Range Chicken with Wild Mushroom Mousse, Creamy Mashed Potato and a Red Wine and Baby Onion Jus
- Crispy Oven Braised Pork Belly & Pork Croquettes with Wholegrain Mashed Potato, Seasonal Vegetables and Apple Puree
- Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil
- Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad
- Pan Fried Salmon with Caper Crushed Potatoes, Lemon Velouté and Seasonal Vegetables
- Roasted Devon Top Side of Beef with Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

DESSERTS

- Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream
- Warm Chocolate Brownie with Devon Clotted Cream & Chocolate Sauce
- Selection of St Elizabeth's Ice Creams and Sorbets
- Mixed Berry Posset with Jelly, Fresh Fruit and a Passion Fruit Sorbet
- Warm Bread & Butter Pudding with Vanilla Custard & Vanilla Ice Cream





ST ELIZABETH'S HOUSE
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PRIVATE DINING MENU 2

£28 per person

AMUSE BOUCHE

Sweet Potato & Ginger Soup with Curry Oil

STARTERS

Rillettes of Scottish Salmon with Cucumber Jelly & Horseradish Crème Fraîche

Mosaic of Game with Prune Puree, Pickled Carrot and Candied Walnuts

Crispy Goat's Cheese & Beetroot Spring Roll with Tomato & Basil Pesto Salad

Chicken Liver Parfait, Apple & Cider Chutney & Toasted Bread

Roasted Plum Tomato & Basil Soup

Smoked Mackerel Pâté with Melba Toast, Chargrilled Baby Gem Lettuce and Smoked Olive Oil

MAINS

Pan Fried Sea Bass with Triple Cooked Hand Cut Chips & Lemon Velouté

Roasted 'Devon Sirloin', Goose Fat Roasted Potatoes, Market Vegetables & Jus

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil

St Elizabeths Own Baked Lamb Kleftico, Dauphinoise Potatoes, Market Vegetables & Baby Onion Jus

Pan Fried Free Range Chicken Breast, with a Stilton & Port Sauce, Dauphinoise Potatoes & Market Vegetables

Beef Stroganoff; Strips of Fillet Steak Pan-Fried with our very own Sauce, Served with Rice

DESSERTS

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Chocolate Mousse with Meringue & Raspberry Sorbet

Selection of St Elizabeth's Ice Creams & Sorbets

Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce

Tiramisu with mixed Berry Compote & Orange Sorbet





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PRIVATE DINING MENU 3

£32 per person

AMUSE BOUCHE

Wild Mushroom & Tarragon Soup with White Truffle Oil

STARTERS

Plum Tomato Galette with Creamed Goat Cheese and Basil Pesto

Confit Duck Leg with Pineapple Salsa and Salad

Trio of the Sea; Tian of Crab, Mackerel Pâté and Atlantic Prawns

Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil

Grilled Sea Bass with Bok Choi, Noodles & Oriental Broth

INTERMEDIATE

Lemon and Basil Sorbet

MAINS

Grilled Monkfish with Crayfish Risotto, Mediterranean Vegetables, Rocket & Parmesan

Honey Roasted Gressingham Duck Breast, Creamy Mash Potato, Bok Choi and Orange Jus

Rump of Lamb, creamed Mash Potato, Ratatouille Vegetables & Basil Pesto Jus

Butternut Squash Ravioli with Bok-Choi, Coriander & Asian Consommé

'21 Day" Mature West Country Sirloin Steak with Triple Cooked Hand Cut Chips

(add peppercorn or Stilton and Port Sauce £2.50 Supplement)

DESSERTS

Hot Chocolate Fondant with Honeycomb and Vanilla Ice Cream

Selection of St Elizabeth's Ice Creams and Sorbet

Chocolate Mousse with Meringue & Raspberry Sorbet

Hot Raspberry Soufflé with Raspberry Coulis & Vanilla Ice Cream





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Selection of Westcountry Cheeses with Homemade Chutney,
Fresh Celery, Apple & served with Toast & Crackers

