



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

### 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  
Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet  
Warm Bread & Butter Pudding with Vanilla Custard & Vanilla Ice Cream





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**PRIVATE DINING MENU 2**

£28 per person

**AMUSE BOUCHE**

Sweet Potato & Ginger Soup with Curry Oil

**STARTERS**

Rillette 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**

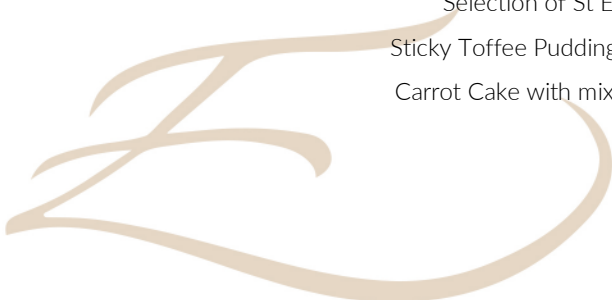
Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Chocolate Mousse with Meringue & Raspberry Sorbet

Selection of St Elizabeth's Ice Creams & Sorbets

Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce

Carrot Cake 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)





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

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%

