



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS CELEBRATIONS 2020

Festive Evening with Live Pianist:

Friday 4th December
Friday 11th December
Saturday 12th December
Friday 18th December
Saturday 19th December

FESTIVE LUNCHESES AND EVENING DINNERS DURING DECEMBER 2020

Relax and dine in style with a group of friends, family or work colleagues to celebrate the festive season. We ensure a truly festive and friendly atmosphere in a unique setting.. This includes a three course evening meal or three course lunch.

PRICES AND DATES

Festive Evening with Live Pianist: Dates as above- subject to availability. £35.00 per person (+£2.50 per person service charge)

Festive Lunches: Available from 22nd November and throughout December (subject to availability) £23.00 per person

Festive Dinners: Available from 22nd November and throughout December (subject to availability) £28.50 per person
Festive Lunch/Dinner service charge not included

We are closed: Christmas Day and Boxing Day.

WANT TO STAY THE NIGHT?

Why not book one of our 15 luxurious bedrooms at a reduced rate of:

£99.00 per standard room per night

£109.00 per deluxe room per night

£129.00 per junior suite per night

£199.00 per night for the luxurious St Elizabeth Master Suite

All stays include a Full English Breakfast, check in time is from 3pm and check out time 11am.

*Terms and Conditions apply





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

FESTIVE EVENING WITH LIVE PIANIST
THREE COURSE DINNER
£35.00 PER PERSON +£2.50 service charge

STARTERS

- Homemade Chicken Liver & Port Parfait with Apple Chutney and Toast (G)
Stilton and Broccoli Soup with White Truffle Oil and Blue Cheese Croutons (G) (v)
Tian of the Sea; Prawn, Crayfish and Salmon Parcel with Cucumber, Lemon Jelly and Rocket Salad (G)
Mosaic of Game wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad (G)
King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa with a Mixed Leaf Salad
Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (v)
Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)

MAINS

- Slow Roasted Turkey, Goose fat Roasted Potatoes, Market Vegetables, Pigs in Blankets & Cranberry Stuffing (G)
Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
Oven Baked Lamb Kleffico with Market Vegetables and Dauphinoise Potatoes (G)
Duo of Fish; Sea Bass & Salmon with Sun blushed Tomato Crushed Potatoes, Asparagus and Basil Velouté (G)
Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (v)
Roasted Devon Sirloin Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)
Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard, Mashed Potato and Apple Puree

DESSERTS

- Warm Chocolate Brownie with Dark Chocolate Sauce and Vanilla Bean Ice Cream
Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
Glazed Cranberry Crème Brûlée with Cinnamon Biscotti and Chocolate Ice Cream (G)
Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread (G) (£2.00 supplement)
Coffee or Tea £2.70 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 28 days prior. (G) = Gluten Free or can be adapted to be Gluten Free (v) = Vegetarian.

Please speak to our restaurant manager if you have any dietary requirements.





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS THREE COURSE EVENING DINNER

£28.50 PER PERSON

(AVAILABLE SUNDAY-THURSDAY)

THIS MENU IS FOR PARTIES OF 11 OR LESS ONLY.

STARTERS

- Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (V)
- Smoked Haddock Fishcake with a Clam Chowder and Basil Sauce (G)
- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
- Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (V) (G)
- King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
- Mosaic of Game Terrine wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad (G)
- Tian of the Sea; Prawn, Crayfish and Salmon Parcel with Cucumber, Lemon Jelly and Rocket Salad (G)
- Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)
- Hoi Sin Duck Spring Rolls with Asian Slaw, Pickled Cucumber and Sesame Dressing

MAINS

- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
- Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes (G)
- Three Little Pigs, Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard, Mashed Potato and Apple Puree
- Duck A La Orange; Panfried Gressingham Duck Breast, Creamy Mashed Potato, Bok Choi and Orange Jus (G)
- Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (V)(G)
- Westcountry Sirloin Steak with Triple Cooked Hand Cut Chips, Cherry Tomatoes and Rocket Salad (G)
- Juniper Marinated Haunch of Exmoor Venison with Butternut Squash, Bacon and Ginger Jus (G)
- Pan Fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket and Parmesan Salad (G)
- Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)
- Duo of Fish; Sea Bass & Salmon with Sun blushed Tomato, Crushed Potatoes, Asparagus and Basil Velouté (G)

DESSERTS

- Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Chocolate Ice Cream (G)
- Tiramisu with Orange Sorbet and Berry Compote
- Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
- Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
- Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
- Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce
- Glazed Lemon Curd Tart with Meringue and Raspberry Sorbet
- Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread (G) (£2.00 supplement)
- Coffee or Tea £2.70 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 28 days prior. (G) = Gluten Free or can be adapted to be Gluten Free (V) = Vegetarian.

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%



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS THREE COURSE EVENING DINNER

£28.50 PER PERSON
(AVAILABLE SUNDAY-THURSDAY)
FOR PARTIES OF 12 PEOPLE OR MORE

STARTERS

- Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (v)
- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
- Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (v) (G)
- King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
- Mosaic of Game Terrine wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad (G)
- Tian of the Sea; Prawn, Crayfish and Salmon Parcel with Cucumber, Lemon Jelly and Rocket Salad (G)
- Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)
- Hoi Sin Duck Spring Rolls with Asian Slaw, Pickled Cucumber and Sesame Dressing

MAINS

- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
- Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes (G)
- Duck A La Orange; Panfried Gressingham Duck Breast, Creamy Mashed Potato, Bok Choi and Orange Jus (G)
- Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (v)(G)
- Pan Fried Chicken Breast with Stilton & Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables (G)
- Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)
- Duo of Fish; Sea Bass & Salmon with Sun blushed Tomato, Crushed Potatoes, Asparagus and Basil Velouté (G)

DESSERTS

- Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Chocolate Ice Cream (G)
- Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
- Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
- Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
- Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce
- Glazed Lemon Curd Tart with Meringue and Raspberry Sorbet
- Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread (G)
- (£2.00 supplement)
- Coffee or Tea £2.70 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 28 days prior. (G) = Gluten Free or can be adapted to be Gluten Free (v) = Vegetarian.

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ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS LUNCH MENU

£23.00 PER PERSON

FOR PARTIES UP TO 15 PERSONS
(AVAILABLE EVERY DAY OF THE WEEK)

STARTERS

- Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (v)
Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (v) (G)
King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
Mosaic of Game Terrine wrapped in Parma Ham with Prune & Armagnac Puree and Baby Leaf Salad (G)
Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)
Parma Ham & Melon served with Red Berry Compote and a Refreshing Sorbet (G)
Classic Prawn and Crayfish Cocktail with Apple & Celery, Mixed Leaf Salad & Lemon Jelly (G)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
Grilled Salmon with Sun Blushed Tomato, Crushed New Potatoes, Asparagus and Basil Velouté (G)
Westcountry Sirloin Steak with Triple Cooked Hand Cut Chips, Cherry Tomatoes and a Mixed Leaf Salad (G) (£3.00 supplement)
Pan-Fried Chicken Breast with Stilton & Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables
Three Little Pigs; Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard, Mashed Potato and Apple Puree
Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (G) (v)
Roast Leg of English Lamb with Roast Potatoes and Seasonal Vegetables (G)

DESSERTS

- Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Chocolate Ice Cream (G)
Tiramisu with Berry Compote & Orange Sorbet
Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
Warm Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce
Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread (G) (£2.00 supplement)
Coffee or Tea £2.70 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 28 days prior. (G) = Gluten Free or can be adapted to be Gluten Free (v) = Vegetarian.

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ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

CHRISTMAS LUNCH MENU

£23.00 PER PERSON

FOR PARTIES OF 16 AND ABOVE
(AVAILABLE EVERY DAY OF THE WEEK)

STARTERS

- Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (v)
- Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
- Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (v) (G)
- King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
- Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)
- Classic Prawn and Crayfish Cocktail with Apple & Celery, Mixed Leaf Salad & Lemon Jelly (G)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
- Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
- Grilled Salmon with Sun Blushed Tomato, Crushed New Potatoes, Asparagus and Basil Velouté (G)
- Pan-Fried Chicken Breast with Stilton & Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables
- Three Little Pigs; Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard, Mashed Potato and Apple Puree
- Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (G) (v)
- Roast Leg of English Lamb with Roast Potatoes and Seasonal Vegetables (G)

DESSERTS

- Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Chocolate Ice Cream (G)
- Tiramisu with Berry Compote & Orange Sorbet
- Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
- Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
- Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
- Coffee or Tea £2.70 per person

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CHRISTMAS EVE LUNCH MENU

£27.00 PER PERSON





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

STARTERS

- Goat's Cheese & Beetroot Spring roll with Tomato & Basil Pesto Salad (v)
Smoked Haddock Fishcake with a Clam Chowder and Basil Sauce (G)
Homemade Chicken Liver and Port Parfait with Apple Chutney and Toast (G)
Broccoli and Stilton Soup with Truffle Oil and Blue Cheese Croutons (v) (G)
King Prawns wrapped in Filo Pastry with a Pineapple & Chilli Salsa and Mixed Leaf Salad
Creamy Garlic Mushrooms on Tarragon Toast, shaved Parmesan and Truffle Oil (G)
Mosaic of Game Terrine wrapped in Parma Ham with Prune & Armagnac Puree and a Baby Leaf Salad (G)
Tian of the Sea: Prawn, Crayfish and Salmon Parcel with Cucumber, Lemon Jelly and Rocket Salad (G)

MAINS

- Slow Roasted Turkey, Goose Fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes (G)
Pan-Fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad (G)
Three Little Pigs; Roasted Pork Belly, Pork Sausage and Pulled Pork Croquette served with Wholegrain Mustard, Mashed Potato and Apple Puree
Duck A La Orange; Pan-Fried Gressingham Duck Breast, Creamy Mashed Potato, Bok Choi and Orange Jus (G)
Mediterranean Risotto with Grilled Holloumi, Rocket and Pesto Salad (G) (v)
Juniper Marinated Haunch of Exmoor Venison with Butternut Squash, Bacon and Ginger Jus (G)
Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G) (£2.50 supplement)
Duo of Fish; Sea Bass & Salmon with Sunblushed Tomato Crushed Potatoes, Asparagus and Basil Velouté (G)
Westcountry Sirloin Steak with Triple Cooked Hand Cut Chips, Cherry Tomatoes and Rocket Salad (G)

DESSERTS

- Glazed Cranberry Crème Brûlée with Cinnamon Biscotti & Chocolate Ice Cream (G)
Tiramisu with Berry Compote & Orange Sorbet
Selection of Ice Creams and Sorbets with Exotic Fruit Salad (G)
Traditional Christmas Pudding with Marinated Oranges, Brandy Crème Anglaise and Clotted Cream
Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
Selection of Four Westcountry Cheeses with Homemade Chutney, Fresh Celery, Apple and Toasted Bread (G) (£2.00 supplement)
Warm Chocolate Brownie with Vanilla Ice Cream and a Rich Chocolate Sauce
Coffee or Tea £2.70 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. We will require a 'pre-order' of all menu choices 28 days prior. (G) = Gluten Free or can be adapted to be Gluten Free (v) = Vegetarian.

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ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

ST ELIZABETH'S CHILDREN'S CHRISTMAS MENU

£9.95 FOR 3 COURSES
(FOR UP TO 12 YEARS OLD)

STARTERS

Soup
Greek Salad
Cheese Melt

MAINS

Sausage & Mash with Vegetables and Gravy
Fish Goujons with Fries & Vegetables
Chicken Nuggets with Fries & Vegetables
Roasted Devon Turkey with Roast Potatoes and Vegetables
Mushroom Tagliatelle

DESSERTS

Ice Cream
Warm Chocolate Brownie



FESTIVE AFTERNOON TEAS



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

Indulge in Festive Afternoon Tea at St Elizabeth's House in tranquil surroundings. Relax and enjoy our freshly baked scones, homemade sweet delicacies and a great selection of teas and coffees in our new Darcy Lounge.

FULL AFTERNOON TEA AT £20.95 PER PERSON

Assorted freshly cut sandwiches:-

Turkey with Cranberry Sauce
Smoked Salmon, Cucumber and Crème Fraîche
Cheddar & Chutney

Selection of sweet delicacies:-

Panna Cotta
Mince Pies
Carrot Cake
Gingerbread Men

Devon Clotted Cream & Strawberry Jam with freshly baked Plain and Cranberry Scones

Tea/Coffee

PROSECCO FULL AFTERNOON TEA AT £25.00 PER PERSON

A glass of Prosecco

Assorted freshly cut sandwiches:-

Turkey with Cranberry Sauce
Smoked Salmon, Cucumber and Crème Fraîche
Cheddar & Chutney

Selection of sweet delicacies:-

Panna Cotta
Mince Pies
Carrot Cake
Gingerbread Men

Devon Clotted Cream & Strawberry Jam with freshly baked Plain and Cranberry Scones

Tea/Coffee

Reservations: Monday- Sunday at 12.00pm and 3.00pm. Please note the Darcy Lounge is only suitable for children of 12 years and above.

TERMS & CONDITIONS





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

1. Non-refundable deposits of £10.00 per person and the completed Booking Form must be received within 10 days of the reservation being made. Failure to receive either of these will result in the booking being cancelled. Whilst a booking is being held provisionally, we reserve the right to contact you for confirmation should we receive another enquiry for the same date.
2. On receipt of the deposit, a 'menu pre-order form' will be sent to you which must be completed by the required date. Large parties will also be required to submit their menu choices as per each individual table.
3. **Party Disco Nights: Full payment**, guest names and their menu choices are required 4 weeks prior to the date. **Christmas Lunches and Dinners:** Guest names and their menu choices for parties of 5+ are required 4 weeks prior to the date.
4. Festive Dinner bookings of 12+ are to dine from the Party Night menu (at £28.50) and Festive Lunch bookings of 16+ will be required to dine from the reduced choice lunch menu.
5. Minimum numbers required to have sole occupancy of the Restaurant are 50. Minimum numbers required to have sole occupancy of the Beatrice Room are 25.
6. All lunch guests must depart the hotel by 5pm.
7. In order to ensure a high level of service on the day, please ensure all guests remember their menu choices.
8. Deposit and pre-payments are non-refundable and cancellation will result in forfeited monies. (Deposits cannot be transferred or used for other products).

Cancellation Notice	Party Nights	Lunches/Dinners
More than 48 hours notice	£10 deposit per cancelled guest will be lost	£10 deposit per cancelled guest will be lost
48 hours or less	Full balance per cancelled guest will be lost	£10 deposit per cancelled guest will be lost

9. Full payment for lunches and dinners are required on departure. No credit facilities are available. One final payment only will be accepted from each booking on the day. We are unable to provide individual bills or accept individual payments.
10. To ensure good service throughout the busy period, dinner service times will be staggered on party nights.
11. The hotel reserves the right to cancel an event and will endeavour to offer an alternative date where possible. Please note this will only arise due to lack of participants on any particular party night.
12. We only accept **one cheque payment per booking**. Multiple cheques will not be accepted.
13. The hotel reserves the right to refuse admission to any guest who appears intoxicated upon entry.
14. Companies that require a VAT receipt please advise us prior to the date of your booking and ensure you collect this on the day. Itemised receipts are only available on the date and cannot be provided if requested afterwards.

Health & Safety

15. The following are prohibited from being brought into the hotel: smoke/bubble machines, party poppers, spray string or candles. The hotel does not allow alcohol to be brought onto the premises.
16. No dancing is permitted on tables and chairs. The hotel will not be held responsible for any accidents caused as a consequence of the above.
17. Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of St Elizabeth's House.





ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

ST ELIZABETH'S HOUSE CHRISTMAS 2020 BOOKING FORM

Please complete this form with your deposit once your provisional booking has been made.

Contact Name: _____

Company Name (if applicable): _____

Address: _____

Postcode: _____

Tel No. (day): _____

Tel No. (evening): _____

Email Address: _____

Date of Booking: _____

Meal Type (eg. Lunch, dinner, Afternoon Tea?): _____

No. of people attending: _____

Preferred Sit Down time: _____

Non-Refundable Deposit enclosed: £ _____

Will a VAT receipt be required?: YES/NO _____

Deposit and Full Payment

CHEQUES- Only one cheque payment per booking will be accepted (multiple cheques will not be accepted). Cheques should be made payable to 'St Elizabeth's House'. Please provide valid card details on the reverse of cheque (if applicable).

CREDIT/DEBIT CARD- For security reasons, please telephone the hotel directly to make card payments or visit the hotel in person (please note that we do not accept American Express or Diners).

CASH- Please visit the hotel in person to make cash payments.

I agree to the Terms and Conditions as detailed on Page 12 of the Christmas Celebrations 2020 Brochure and confirm the menu choices and final balance (if required to paid in advance) will be submitted by the required date;

Organiser's Name (print): _____

Organiser's Signature: _____

Date: _____

