



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

NEW YEAR'S EVE 2020

Join us for an exquisite New Year's Eve Dinner, when we say goodbye to 2020 in style.

£60 per person (+ 10% service charge)

ON ARRIVAL

Kir Royale Cocktail

AMUSE BOUCHE

Canapes

STARTER

Salmon Tartare with Pickled Beetroot, Lemon Jelly and Caviar Hollandaise

INTERMEDIATE COURSE

Pressed Gressingham Duck Terrine, Five Spiced Carrot Puree, Crispy Kale and Truffled Croutons

MAIN COURSE

Roasted Free Range Chicken wrapped in Parma Ham, Ballotine of Chicken Leg, Rosemary Mashed Potato and Wild Mushroom Jus

Or

Pan Fried Halibut, Sun Blushed Chorizo Crushed Potato, Asparagus, Wilted Baby Gem Lettuce, Basil Pesto Velouté

Or

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

DESSERT

Trio of Desserts; Red Wine Poached Pear, Cherry Panna Cotta, and a Dark Chocolate Tart

*\*Vegan/Vegetarian menu available on request\**

*£20 per person non-refundable deposit required at the time of booking. Please notify us by 22<sup>nd</sup> December which Main Course you would like.*