



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

LUNCH MENU

Available - Monday - Saturday

2 Courses at £16.50 - 3 Courses at £18.95

STARTERS

St Elizabeth's homemade Soup of the Day **(G)**

Chicken Liver Parfait with Apple & Cider Chutney and Homemade Toast **(G)**

Trio of Mediterranean Starters; Tzatziki, Taramasalata and Houmous
served with warm Pitta Bread **(G)**

Classic Prawn Cocktail with Apple, Celery, mixed Leaf Salad and Marie Rose Sauce **(G)**

Pan fried Scallops with Chorizo, Rocket & Balsamic Salad **(£2.95 supplement) (G)**

Duo of Melon with Red Berry Compote and a refreshing Sorbet **(G)**

Moules Marinière; Rock, Padstow Mussels cooked
with White Wine and Shallots **(£2.95 supplement) (G)**

Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple
Salsa and a Mixed Leaf Salad **(£1.00 Supplement)**





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MAINS

Roasted Devon Beef with Roast Potatoes and Seasonal Vegetables **(G)**

Slow Roasted Turkey, Goose fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Sauce **(G)**

Stifado; diced Beef marinated with Red Wine, Shallots and Rice

Chicken Stroganoff; Pan-fried Strips of Chicken in our very own Sauce with Rice **(G)**

Goat's Cheese Spring Roll with Beetroot Puree, Greek Salad and Skinny Fries

Baked Lamb Kleftico, Seasonal Vegetables & Potatoes or Greek Salad **(£2.50 supplement)**

Pan-fried Sea Bass with Caper Crushed Potatoes or Hand Cut Chips &
Seasonal Vegetables **(£2.50 supplement) (G)**

Gloucester Old Spot Pork Belly with Whole Grain Mash Potato and Apple Puree **(G)**

Pan-fried Chicken Breast with Stilton & Port Sauce, Sautee Potatoes &
Seasonal Vegetables **(£1.25 supplement) (G)**

Home cooked Gammon Ham with twice cooked Chips and Poached Egg **(G)**

Pan-fried Salmon with a Crisp Mediterranean Salad, Beetroot Puree and New Potatoes **(G)**

Free-range Chicken Breast wrapped in Parma Ham with Mushroom & White Truffle
Oil Risotto and Rocket Salad **(G)**

Three Little Pigs; Slow cooked Belly Pork, Pork Croquette and Local Sausage served with
Wholegrain Mashed Potato, Seasonal Vegetables **(G)**

Chicken au Poivre 'Peppered Chicken' with Dauphinoise Potato & Seasonal Vegetables

Mixed Seafood Tagliatelle in a White Wine & Creamy Saucy with Rocket & Basil Pesto Salad





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DESSERTS

Selection of Ice Creams and Sorbets with Exotic Fruit **(G)**

Rhubarb Crème Brûlée with Biscotti **(G)**

Chocolate Brownie with Vanilla Ice Cream

Carrot Cake with Berry Compote and Orange Sorbet

Warm Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet

This menu is for bookings of up to 15 persons. Bookings larger than this need to select from 4 starters, 4 mains and 4 desserts

(G) = gluten free or can be adapted to be gluten free

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%

