



YOUR DREAM DEVON WEDDING

MAKING DREAM WEDDINGS COME TRUE



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

# WEDDING MENU

## WEDDING BREAKFAST 1

£40 per person

### STARTER

**Homemade Chicken Liver Parfait**  
with apple chutney and toasted brioche

**Roasted Plum Tomato Soup**  
with basil oil

**Wild Mushroom & Taragon Soup**  
with Truffle oil

**Smoked Haddock Cake**  
with soft poached hen's egg and hollandaise sauce

**Salad of Parma Ham,**  
with Blue Cheese, Figs and Rocket

**Duo Of Galia & Cantaloupe Melon**  
with parma ham and raspberries

**Prawn Cocktail**  
with crisp baby gem lettuce cucumber  
and lemon jelly

### OPTIONAL

Add a Sorbet Course for **£2.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Oven Baked Lamb Kleftico** (£2 supp)  
with seasonal vegetables & roasted potatoes

**Slow Cooked Pork Belly** with creamed mashed potato  
seasonal vegetables and cider jus

**Roasted West Country Sirloin of Beef**  
with yorkshire pudding, roasted potatoes season vegetables  
and red wine jus

**Fillet Of Salmon** with black olive  
crushed potato and salsa verde

**Sea Bass** with seasonal vegetables and lemon veloute

**Traditional Succulent Roast Turkey** with sage & onion stuffing  
pigs in blankets seasonal vegetables  
and roasted potatoes

**Breast Of Chicken** with dauphinoise,  
market vegetables and red wine jus

**Duck a l'Orange** Gressingham Duck Breast with  
Boulangere Potato, Braised Red Cabbage,  
Bok Choi and Orange Jus (£2 supp)

**Sweet Potato And Coriander Ravioli**  
with bok choi and buerre blanc sauce

**Sun blushed Tomato Risotto** with Mediterranean  
vegetables served with baby rocket & basil pesto.

### DESSERTS

**Vanilla Creme Brulee**  
with glazed banana

**Sticky Toffee Pudding**  
with clotted creame ice cream  
and a caramel sauce

**Summer Fruit Pudding**  
with vanilla mascarpone

**Cinnamon Mousse**  
with caramelised plums and vanilla ice cream

**Apple Bavaois**  
with granny smith sorbet

**Chocolate Sponge** with chocolate sauce  
and rum & raisin ice cream

**Coffee**  
Add Coffee for £2.70 per head

Served with a selection of homemade Truffles for an  
additional £2.50 per 3 Truffles

### CHEESE BOARD

Add a West Country cheese board **£6.50 per head**

Selection of West Country cheese with biscuits, grapes,  
celery, apple, chutney and crusty bread

# WEDDING MENU

## WEDDING BREAKFAST 2

£43 per person

### STARTER

**Black Pudding and Apple Hash**  
pear puree and rocket

**Smoked Salmon Mousse**  
salmon tartare with pickled beetroot and cucumber

**Celeriac and Parmesan Soup**  
with Truffle oil

**Courgette and Apple Soup**

**Crayfish Tian**  
with chilli mango salsa

**Smoked Salmon**  
with lemon jelly and dill toast

### OPTIONAL

Add a Sorbet Course for **£2.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Duck a l'Orange**  
Gressingham Duck Breast with Bolangere Potato, Braised Red Cabbage, Bok Choi and Orange Jus

**Whole Roasted Plaice**  
with new potatoes, spinach and a lemon beurre noisette

**Tartlet of Wild Mushrooms and Quails Eggs**  
with glazed hollandaise

**Hake with Pesto Risotto**

**Poached Haddock**  
with wholegrain mashed potato  
and fish velouté

**Marinated Venison Haunch**  
with butternut squash, caramelised onion  
and red wine jus.

### DESSERTS

**Warm Carrot Cake**  
with orange ice cream

**Glazed Lemon Tart**  
with raspberry sorbet

**Iced Lemon Mousse**  
with marinated oranges and lemon biscuit

**Ginger Panna Cotta**  
with poached rhubarb

**Chocolate Brownie**  
with pistachio crème anglaise and vanilla ice cream

**Strawberry Wonton**  
with blackcurrant jelly and clotted cream

**Coffee**

Add Coffee for £2.70 per head

Served with a selection of homemade Truffles for an additional £2.50 per 3 Truffles

### CHEESE BOARD

Add a West Country cheese board **£6.50 per head**

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

# WEDDING MENU

## WEDDING BREAKFAST 3

£47 per person

### STARTER

**Roulade of Ham Hock**  
and foie gras, horseradish dressing,  
chutney and brioche

**Crab Ravioli**  
with bok choy and bisque sauce

**Butternut Squash and Cumin Soup**

**Roasted Pigeon**  
with quail egg, beetroot and parsnip crisps

**Pressing of Duck**  
and shitake mushrooms with  
fig chutney and honey jelly

**Sweet Potato and Ginger Soup**  
with smoked bacon

### OPTIONAL

Add a Sorbet Course for **£2.50 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

### MAINS

**Fillet of Beef Wellington**  
with potato dauphinoise, wild mushrooms seasonal  
vegetables and Madeira jus

**Tronchon of Halibut**  
braised baby gem lettuce, fondant potato and sauce vierge

**Sun Blushed Tomato asparagus risotto**  
with baby rocket and Parmesan salad

**West Country Lamb**  
with boulangere potato, seasonal vegetables  
aubergine puree and basil jus

**Duo of Creedy Carver Duck**  
roasted breast and ballotine of leg  
with bubble and squeak and red wine jus

**Herb Crusted Fillet of Cod**  
with flaked ham hock, lentils and crispy potatoes

**½ Lobster**  
with lemon, parsley and boiled new potatoes

### DESSERTS

**Chocolate Parfait**  
with oranges, kumquat and brandy

**Vanilla Panna Cotta**  
with strawberry and Champagne Jelly

**Millefeuille of Poached Pear**  
with cold brandy sabayon and black current coulis

**Raspberry Risotto**  
with pistachio ice cream

**Poached Apples**  
with a warm cider soup and apple ice cream

**Banana Mousse**  
with chocolate chip cookies and sauce

**Coffee**  
Add Coffee for £2.70 per head

Served with a selection of homemade Truffles for an additional £2.50 per 3 Truffles

### CHEESE BOARD

Add a West Country cheese board **£6.50 per head**

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

# WEDDING MENU

## EVENING BUFFET MENU 1

**£16.95 per person**

As an important part of your wedding celebration, the evening buffet is traditionally more informal and allows your guests to eat as much as they desire as and when they choose to.

As additional guests tend to arrive in the evening, the range of buffet options caters for everyone's tastes. We recommend that the buffet is served over an hour and a half period; this avoids queuing and ensures all of the dishes are fresh and well presented. The options do not include desserts as often the wedding cake is also served at this time.

### FINGER BUFFET

Mini Spring Rolls & Samosa  
with sweet chilli dipping sauce

Chicken Satay Brochette

Selection of Devon Pasties

Cajun Spiced Potato Wedges

Mediterranean and Basil Pesto Quiche

Creamed Coleslaw

Mixed Leaf Salad

Platter Of Mixed Sandwiches,  
Roasted Ham & wholegrain mustard Mature Cheddar & apple  
chutney Smoked salmon and creme fraiche

### OPTIONAL

Scallops Roasted In their Shell  
with coriander and soy dressing **£2.75 per head**

Salmon Parcels  
with white wine and soft herbs: **£4.50 per head**

Whole boned, Chargrilled Leg of Lamb  
stuffed with rosemary and garlic: **£4.00 per head**

# WEDDING MENU

## EVENING BUFFET MENU 2

£17.95 per person

### BBQ BUFFET

Marinated Pork Brochettes

Chicken Satay Brochettes

Mediterranean Vegetable Brochettes

Filo wrapped Tiger Prawn

Homemade Beef Burgers  
with Homemade Bread Rolls

Pork Sausages

Black Olive and Plum Tomato Salad

Jacket Potatoes

Steamed Rice  
with soy, coriander and fresh lime juice

Noodles  
with bok choy and mushrooms

Baby Gem Lettuce  
with parmesan and aged balsamic dressing

Crushed Potatoes  
with baby capers and spring onion

### OPTIONAL

Scallops Roasted In their Shell  
with coriander and soy dressing **£2.75 per head**

Salmon Parcels  
with white wine and soft herbs: **£4.50 per head**

Whole boned, Chargrilled Leg of Lamb  
stuffed with rosemary and garlic: **£4.00 per head**

# WEDDING MENU

## EVENING BUFFET MENU 3

£17.95 per person

### GREEK MEZE MENU

#### Chicken Kebabs

Marinated in a fusion of lemon & herbs

#### Pork Kebabs

Grilled with organic herbs

#### Klefdles

Crisp beef & mint meatballs

#### Dolmades

Wrapped in mince meat, herbs & rice

#### Taramoslata

Rose pink fish dip with lemon tag

#### Houmous

Blend of chickpeas & tahini dip

#### Tazaki

Greek yogurt with cucumber, mint dip

#### Grilled Holloumi

Cypriot cheese

#### All the above is served with

Greek salad, with feta cheese Mixed rice,  
with marinated herbs Roasted Potatoes Pitta Bread

# WEDDING MENU

## Evening Buffet Menu 4&5

### COLD MEATS & SEAFOOD BUFFET

**£19.50 per person**

Whole Dressed Salmon  
Prawns with marie rose sauce

Smoked Salmon,  
Cucumber and Crème Fraiche on Focaccia Bread

Poached Haddock Tartlet  
with whole grain mustard hollandaise

Roast Devon Beef  
with horseradish sauce

Lemon and Thyme Roasted Chicken  
with cranberry sauce

Home Cooked Joint of Devon Ham

Plum Tomato and Feta Cheese Salad

Lemon and Coriander Cous Cous

Penne Pasta  
with roasted peppers and basil pesto

Homemade Olive Bread  
Dressed Mixed Leaf Salad

### OPTIONAL

**£6.50 per head**

Dressed Crab

### Hot Buffet

**£17.95 per person**

Green Thai Chicken Curry  
with mango chutney

Coq Au Vin

Slow Cooked Devon Beef  
with baby onions and red wine sauce

Salmon and Cod Fish Pie  
glazed with meldon cheddar cheese

Penne Pasta  
with roasted peppers and basil pesto

Minted New Potatoes

Coriander and Lime Pilau Rice

Buttered Market Vegetables

Savoy Cabbage  
with smoked bacon



# WEDDING MENU

## CHILDREN'S MENU

£19.95 per child

### STARTERS

Fresh Fruit Salad  
with apple sorbet

Tomato Soup  
with basil pesto

Garlic and Cheese Melt

Prawn Cocktail

### MAINS

Roasted Chicken Breast  
with mashed potato and gravy

Fish Goujons  
with tartare sauce and fries

Fish pie with Poached Egg

Chicken Goujons and fries

Sausage and mash

### DESSERTS

Warm Chocolate Brownie

Sticky Toffee Pudding

Home Ice Cream and Sorbets

Crème Brûlée

# WEDDING MENU

## CANAPÉS

Choice of 3 £5.25 per person – Choice of 5 £6.75 per person

## CANAPÉS

Smoked Salmon  
and dill tartare

Tuna Sushi Nori

Vine Cherry Tomato  
stuffed with whipped goat's cheese

Chicken Liver Parfait  
on brioche

Filo Wrapped Tiger Prawns

Wild Mushrooms  
with Hollandaise

Hoi Sin Duck

Parmesan Puffs  
stuffed with sun blushed tomatoes

Black Olive Tapenade and Pesto  
on focaccia bread

# WEDDING MENU

## DRINKS PACKAGES

### PACKAGE 1

£26 per person

#### ARRIVAL/RECEPTION DRINKS

(One glass per head)

**Pimms served over Ice**  
with fresh mint and slices of cucumber,  
apple, orange and lime.

**Bucks Fizz**  
with a slice of fresh orange/strawberry

#### HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting prior  
to your Wedding

#### TO TOAST

(One glass of)

Special Cuvée Prosecco

### PACKAGE 2

£30 per person

#### ARRIVAL/RECEPTION DRINKS

(One glass per head)

**Kir Royale cocktail**  
served in a champagne flute

Special Cuvée Prosecco

#### HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting prior  
to your Wedding

#### TO TOAST

(One glass of)

Special Cuvée Prosecco

### PACKAGE 3

£35 per person

#### ARRIVAL/RECEPTION DRINKS

(One glass per head)

**Champagne**  
Pannier Brut NY

#### HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting prior  
to your Wedding

#### TO TOAST

(One glass of)

Champagne Pannier Brut NY