



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

Valentine's Day Lunch
£28.95 per person



STARTERS

- Goat's Cheese & Beetroot Springroll 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)}
- 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, Chilli Pineapple Salsa and Micro Coriander
- Pan-fried local Scallops with Celery Puree, Crispy Pork Belly and Smoked Olive Oil ^(G)



MAINS

- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing ^(G)
- Slow Roasted Loin of Pork with Smoked Mash Potato, Caramelised Apple, Wild Mushroom & Chorizo Sauce ^(G)
- Oven baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes ^(G)
- Duck Ala Orange; Panfried Gressingham Duck Breast, Creamy Mashed Potato, Bok Choi and Orange Jus ^(G)
- Mediterranean Risotto with Grilled Halloumi, Rocket and Pesto Salad ^(v)
- Crispy Oven Braised Pork Belly & Pork Croquette with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables ^(G)
- Pan fried Chicken Breast wrapped in Parma Ham with Wild Mushroom Risotto, Rocket & Parmesan Salad ^(G)
- Roasted Devon Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables ^(G)
- Ballotine of Chicken Wild Mushroom Mousse, Creamy Mash Potato, Seasonal Vegetables & Red Wine Jus
- Duo of Fish; Sea Bass & Salmon with Sunblushed 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)
- Coconut Panna Cotta with Mango Sorbet and Pineapple Salsa
- Selection of Four Westcountry Cheeses with homemade Chutney, Fresh Celery, Apple and Toasted Bread
- Warm Chocolate Brownie with Vanilla Ice Cream and a Rich Chocolate Sauce

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%