



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

## LUNCH MENU

Available - Monday - Saturday

**2 Courses at £17.95 - 3 Courses at £21.00**

### 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 (£3.50 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 (£3.00 supplement) (G)

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

Pressing of Ham Hock, Chicken & Parfait with Prune Puree, Pickled Carrot, Candid Walnuts and Smoked Olive Oil (G)

Creamy Garlic Mushrooms on Tarragon Toast with Rocket and Parmesan

### 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)



**ST ELIZABETH'S HOUSE**  
BOUTIQUE HOTEL

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

Ballotine of Chicken stuffed with Tarragon Mousse, Creamy Mashed Potato, Seasonal Vegetables & Red Wine & Baby Onion Jus **(G)**

Mediterranean Vegan Vegetable Tart with new Potatoes, Asparagus and Garden Salad

## DESSERTS

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

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

Chocolate Brownie with Vanilla Ice Cream

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%