



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

VALENTINE'S DAY

5 Course set menu at **£70** per person

AMUSE BOUCHE

Cream Cheese and Basil Choux Bun (v)

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PRE STARTER

Hoisin Duck Spring Roll with Asian Slaw, Chilli Pineapple Salsa and Micro Coriander (G)
(Vegetarian option available on request)

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STARTER

Tian of the Sea ; Salmon, Crayfish and Prawns with Beetroot, Lemon Jelly and Caviar Hollandaise
(Vegetarian option available on request)

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MAINS

Duo of English Lamb; Roasted Rump and Lamb Shank Dumpling with Minted Mashed Potato, Baby Carrots and Baby Onion Jus (G)

or

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

or

Troncon of Halibut with Lobster Bisque Risotto, Asparagus and Sauce Vierge (G)

or

Sun Blushed Tomato & Basil Arancini with Wilted Baby Leaf Spinach, Courgette Tagliatelle and Pesto (V)

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DESSERT

Assiette of St Elizabeth's Homemade Desserts to Share;
Red Wine Poached Pear, Zesty Lemon Cheesecake, Dark Chocolate Tart & Pina Colada Panna Cotta (G)

£30.00 per person non-refundable & non-transferable deposit required at the time of booking

Main Course Choices (and any dietary requirements) to be advised one week prior
(V) = vegetarian. (G) = gluten free or can be adapted to be gluten free.

A service charge has not been added to your bill. If you would like to add a service charge we kindly suggest 10%