



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

NEW YEAR'S EVE 2023

Join us for a glittering New Year's Eve Celebration, when we say goodbye to 2023 and welcome in 2024 with a fabulous six course gourmet dinner and dancing.

£89 per person (+ 10% service charge)

ON ARRIVAL

Kir Royale Cocktail

AMUSE BOUCHE

Canapes (GF)

STARTER

Salmon Tartare with Pickled Beetroot, Lemon Jelly and Caviar Hollandaise (GF)

INTERMEDIATE COURSE

Pressed Gressingham Duck Terrine, Five Spiced Carrot Puree, Crispy Kale and Truffled Croutons (GF)

MAIN COURSE

Roasted Free Range Chicken wrapped in Parma Ham, Ballotine of Chicken Leg, Rosemary Mashed Potato and Wild Mushroom Jus (GF)

Or

Pan Fried Halibut, Sun Blushed Chorizo Crushed Potato, Asparagus, Wilted Baby Gem Lettuce, Basil Pesto Velouté (GF)

Or

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

DESSERT

Trio of Desserts; Red Wine Poached Pear, Cherry Panna Cotta, and a Dark Chocolate Tart (GF)

Vegan/Vegetarian menu available on request

£25 per person non-refundable deposit required at the time of booking. Please notify us by 3rd December your menu choices and full payment is required.



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