



ST ELIZABETH'S HOUSE

CHRISTMAS CELEBRATIONS 2025

DISCO PARTY NIGHTS:

Get your dancing shoes on and join us for one of our unforgettable Disco Party Nights! With a lively atmosphere, great company, and our resident DJ spinning the best tunes, from current chart-toppers to iconic hits from across the decades, these evenings are perfect for celebrating the season in style.

Whether you're a small group of six or a larger party of up to 60, we'll make sure your night is one to remember. Each booking includes a delicious three-course evening meal.

FESTIVE LUNCHEAS AND EVENING DINNERS DURING DECEMBER 2025

Gather your friends, family, or colleagues and enjoy a relaxed festive lunch or dinner in our charming and beautifully decorated setting. Whether you're looking for a casual daytime celebration or an elegant evening meal, we'll provide a warm welcome and a truly festive experience.

Both options include a three-course lunch or dinner, lovingly prepared using seasonal ingredients.

PRICES AND DATES

Disco Party Nights: £48.00 per person (+£2.50 per person service charge)

Festive Lunches: Available from 21st November and throughout December (subject to availability)
£32.50 per person

Festive Dinners: Available from 21st November and throughout December except Fridays & Saturdays
(subject to availability) £37.50 per person
Festive Lunch/Dinner service charge not included

We are closed for dining on Christmas Day and Boxing Day.

WANT TO STAY THE NIGHT?

Why not book one of our 15 luxurious bedrooms at a reduced rate of:

£139.00 per standard room per night

£159.00 per deluxe room per night

£179.00 per junior suite per night

£259.00 per night for the luxurious St Elizabeth Master Suite

All stays include a Full English Breakfast, check in time is from 3pm and check out time 11am.

*Terms and Conditions apply



ST ELIZABETH'S HOUSE

CHRISTMAS DISCO PARTY NIGHT MENU
THREE COURSE EVENING DINNER
£48.00 PER PERSON +£2.50 service charge

STARTERS

- Butternut & Sweet Potatoes Velouté, Parmesan Croutons (V)(Ve)(G)
Goat Cheese Mousse, Pickled Beetroot, Roasted Hazelnuts, Honey, Horseradish Snow (V)(G)
Sautéed Garlic & Ginger Butter King Prawns, Avocado Cream, Herb Oil, Crispy Pancetta (G)
Salmon Tartare with Capers, Dill and Crème Fraîche, Crusty Bread (G)
Sour Cherry Trio Terrine (Pork, Chicken and Duck), Piccalilli, Tarragon Mayonnaise, Rustic Bread (G)
Smoked Duck, Orange Dressing Salad, Grana Padano Sauce, Toasted Pine Nuts (G)

MAINS

- Beetroot Risotto, Parmesan Shavings, Salted Roast Beetroot, Orange Segments (V)(G)
Harissa Cauliflower Steak, Crispy Chickpeas, Garlic & Herb Sauce (Ve)(G)
Roasted Dry Age Dexter Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Jus (G)
Roasted Turkey, Seasonal Roots, Roast Potatoes, Pigs in Blankets, Stuffing, Jus
French Duck Confit Leg, Pomme Anna, Seasonal Greens, Carrot Puree, Orange Sauce (G)
Cornish Salt Pollock, Chicory, Leek, Green Beans and Lemon & Garlic Sauce (G)

DESSERTS

- White Wine Poached Pear, Vanilla Sauce Vanilla Ice Cream (V) (Ve) (G)
Christmas Pudding, Sherry Cream Anglaise, Infused Cranberry (V)
Baked Cheesecake, Berry Sauce (V)
Chocolate Delice, Chocolate Soil, Honeycomb, Passionfruit Gel (V)
Selection of Trio Ice Cream (V)
Selection of Three Local Cheeses, Chutney, Grapes, Crackers (V)(G) (£3.00 supplement)

Coffee or Tea £3.50 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. For parties 6 and above we will require a 'pre-order' of all menu choices 28 days prior.

(G) = Gluten Free (V) = Vegetarian (Ve) = Vegan.

Please always inform us of any dietary requirements as many dishes need to be adapted.



ST ELIZABETH'S HOUSE

CHRISTMAS THREE COURSE EVENING DINNER

£37.50 PER PERSON

(AVAILABLE SUNDAY-THURSDAY)

STARTERS

- Butternut & Sweet Potatoes Velouté, Parmesan Croutons (V)(Ve)(G)
Goat Cheese Mousse, Pickled Beetroot, Roasted Hazelnuts, Honey, Horseradish Snow (V)(G)
Sautéed Garlic & Ginger Butter King Prawns, Avocado Cream, Herb Oil, Crispy Pancetta (G)
Cured Mackerel, Parsley Mayo, Tarragon Emulsion, Puffed Rice (G)
Trio Terrine (Pork, Chicken and Duck), Piccalilli, Tarragon Mayonnaise, Toasted Bread (G)
Chicken Liver & Orange Parfait, Sour Cherry Gel, Crispy Onion Flakes, Toasted Rustic Bread (G)
Smoked Duck, Orange Dressing Salad, Grana Padano Sauce, Toasted Pine Nuts (G)

MAINS

- Beetroot Risotto, Grilled Goats Cheese, Salted Roast Beetroot, Orange Segments (V)(G)
Tortellini, White Parmesan & Herb Sauce, Parsley Emulsion (V)
Pan Fried Sea Bass with Braised Celery & Leeks, Shallot Crisps, Tarragon Emulsion (G)
Cornish Salt Pollock with Sautéed Smoked Bacon, Chicory, Green Beans and Red Wine Sauce (G)
Dry Age Sirloin Steak, Pomme Anna, Mushroom Puree, Roast Carrots, Beef Jus (G)
Slow Roast Rolled Pork Belly, Pigs in Blankets, Parmesan Mashed Potatoes, Seasonal Roasted Vegetables,
Apple Puree, Cider Jus
Roasted Turkey, Seasonal Roots, Roast Potatoes, Pigs in Blankets, Stuffing, Jus

DESSERTS

- Chocolate Delice, Chocolate Soil, Honeycomb, Passionfruit Gel (V)
Christmas Pudding, Sherry Cream Anglaise, Infused Cranberry (V)
White Wine Poached Pear, Vanilla Sauce, Vanilla Ice Cream (V) (Ve)(G)
Mincemeat Crumble Tart, Rum & Raisins Ice Cream (V)
Christmas Roulade, Infused Strawberry, Strawberry Sauce (V)
Selection of Trio Ice Cream (V)(G)
Selection of Three Local Cheeses, Chutney, Grapes, Crackers (V)(G) (£3.00 supplement)

Coffee or Tea £3.50 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. For parties 6 and above we will require a 'pre-order' of all menu choices 28 days prior.

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A service charge has not been added to your bill.



ST ELIZABETH'S HOUSE

CHRISTMAS LUNCH MENU

£32.50 PER PERSON

(AVAILABLE EVERY DAY OF THE WEEK)

STARTERS

Butternut Velouté with Croutons (V)(Ve)(G)

Grilled Green Sprouting Broccoli, Parmesan Shavings, Honey Dressing, Roasted Hazelnuts (V)(Ve)(G)

Chicken Liver & Orange Parfait, Sour Cherry Gel, Crispy Onion Flakes, Toasted Rustic Bread (G)

Crispy Duck Rolls, Asian Dressed Salad, Lime-Sweet Chilli Sauce

Smoke Salmon, Caraway Pickled Cucumber Ribbons, Crème Fraîche, Rustic Bread (G)

Smoke Mackerel Pate, Red Wine Poached Cranberry, Green Herb Mayonnaise, Rye Bread

MAINS

Creamy Wild Mushroom Linguine (V)

Harissa Cauliflower Steak, Crispy Chickpeas, Garlic & Herb Sauce (Ve)(G)

Pan Fried Sea Bass with Chorizo Braised Leeks, Shallot Crisps, Tarragon Emulsion

Roasted Plaice, Baby Potatoes, Kale, Caper & Shrimp Beurre Noisette Sauce (G)

Roasted Turkey, Seasonal Roots, Roast Potatoes, Pigs in Blankets, Stuffing, Jus

Roasted Dry Age Dexter Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Jus (G)

Roast Pork Belly, Roasted Root Vegetables, Parmesan Mash, Apple Puree, Cider Jus (G)

DESSERTS

Mincemeat Crumble Tart, Rum & Raisin Ice Cream (V)

Christmas Pudding, Creme Anglaise, Infused Cranberry (V)

Baked Cheesecake, Berry Sauce (V)

Rum Chocolate Torte, Clotted Cream (V)

White Wine Poached Pear, Vanilla Sauce, Vanilla Ice Cream (V) (Ve)(G)

Trio Ice Cream (V)(G)

Selection of Three Local Cheeses, Chutney, Grapes, Crackers (V)(G) (£3.00 supplement)

Coffee or Tea £3.50 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. For parties 6 and above we will require a 'pre-order' of all menu choices 28 days prior.

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ST ELIZABETH'S HOUSE

CHRISTMAS EVE LUNCH MENU

£35.00 PER PERSON

STARTERS

- Butternut & Sweet Potatoes Velouté, Parmesan Croutons (V)(Ve)(G)
Goat Cheese Mousse, Pickled Beetroot, Roasted Hazelnuts, Honey, Horseradish Snow (V)(G)
Sautéed Garlic & Ginger Butter King Prawns, Avocado Cream, Herb Oil, Crispy Pancetta (G)
Cured Mackerel, Parsley Mayo, Tarragon Emulsion, Puffed Rice (G)
Trio Terrine (Pork, Chicken and Duck), Piccalilli, Tarragon Mayonnaise, Toasted Bread (G)
Chicken Liver & Orange Parfait, Sour Cherry Gel, Crispy Onion Flakes, Toasted Rustic Bread (G)
Smoked Duck, Orange Dressing Salad, Grana Padano Sauce, Toasted Pine Nuts (G)

MAINS

- Beetroot Risotto, Grilled Goats Cheese, Salted Roast Beetroot, Orange Segments (V)(G)
Tortellini, White Parmesan & Herb Sauce, Parsley Emulsion (V)
Pan Fried Sea Bass with Braised Celery & Leeks, Shallot Crisps, Tarragon Emulsion (G)
Cornish Salt Pollock with Sautéed Smoked Bacon, Chicory, Green Beans and Red Wine Sauce (G)
Dry Age Sirloin Steak, Pomme Anna, Mushroom Puree, Roast Carrots, Beef Jus (G)
Slow Roast Rolled Pork Belly, Pigs in Blankets, Parmesan Mashed Potatoes, Seasonal Roasted Vegetables,
Apple Puree, Cider Jus
Roasted Turkey, Seasonal Roots, Roast Potatoes, Pigs in Blankets, Stuffing, Jus

DESSERTS

- Chocolate Delice, Chocolate Soil, Honeycomb, Passionfruit Gel (V)
Christmas Pudding, Sherry Cream Anglaise, Infused Cranberry (V)
White Wine Poached Pear, Vanilla Sauce, Vanilla Ice Cream (V) (Ve) (G)
Mincemeat Crumble Tart, Rum & Raisins Ice Cream (V)
Christmas Roulade, Infused Strawberry, Strawberry Sauce (V)
Selection of Trio Ice Cream (V)(G)
Selection of Three Local Cheeses, Chutney, Grapes, Crackers (V)(G) (£3.00 supplement)

Coffee or Tea £3.50 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. For parties 6 and above we will require a 'pre-order' of all menu choices 28 days prior.

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ST ELIZABETH'S HOUSE

ST ELIZABETH'S CHILDREN'S CHRISTMAS MENU

£20 FOR 3 COURSES

(FOR UP TO 12 YEARS OLD)

STARTERS

Soup (V)(Ve)(G)

Cheese Melt (V)(G)

MAINS

Sausage & Mash with Vegetables and Gravy

Fish Goujons with Fries & Vegetables

Chicken Nuggets with Fries & Vegetables

Roasted Devon Turkey with Roast Potatoes and Vegetables (G)

Cheese or Tomato Spaghetti (V)(Ve)

DESSERTS

Ice Cream(V)(G)

Warm Chocolate Brownie(V)

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ST ELIZABETH'S HOUSE

FESTIVE AFTERNOON TEAS

Indulge in Festive Afternoon Tea at St Elizabeth's House in tranquil surroundings. Relax and enjoy our freshly baked scones, homemade sweet delicacies and a great selection of teas and coffees in our new Darcy Lounge.

FULL AFTERNOON TEA AT £29 PER PERSON

Assorted Festive Sandwiches: -

Turkey & Cranberry

Smoke Salmon & Chives Soft Cheese

Cheddar & Christmas Chutney

Sausage Roll

Selection of Sweet Delicacies: -

Christmas Cake

Chocolate Truffles

Caramel Choux Bun's

Chocolate Delice

Devon Clotted Cream & Strawberry Jam with Freshly Baked Scones and Mincemeat Tarts

Tea or Coffee

PROSECCO FULL AFTERNOON TEA AT £35 PER PERSON

A glass of Prosecco

Assorted Festive Sandwiches: -

Turkey & Cranberry

Smoke Salmon & Chives Soft Cheese

Cheddar & Christmas Chutney

Sausage Roll

Selection of Sweet Delicacies: -

Christmas Cake

Chocolate Truffles

Caramel Choux Bun's

Red Velvet Blondies

Devon Clotted Cream & Strawberry Jam with Freshly Baked Scones and Mincemeat Tarts

Tea or Coffee

Reservations: Monday- Sunday at 12.00pm and 3.00pm.

Please always inform us of any dietary requirements as many dishes need to be adapted.



ST ELIZABETH'S HOUSE

TERMS & CONDITIONS

1. Non-refundable deposits of £10.00 per person must be received in order to guarantee your booking. Failure to receive your deposit will result in the booking being cancelled. Whilst a booking is being held provisionally, we reserve the right to contact you for confirmation should we receive another enquiry for the same date.
2. On receipt of the deposit, a 'menu pre-order form' will be sent to you which must be completed 28 days prior to your reservation.
3. For parties of 40 or more there can only be a maximum choice of 4 dishes per course.
4. **Party Disco Nights: Full payment**, guest names and their menu choices are required 28 days prior to the reservation date. **Christmas Lunches and Dinners**: Guest names and their menu choices for parties of 6+ are required 28 days prior to the reservation date.
5. Minimum numbers required to have sole occupancy of the Restaurant are 50. Minimum numbers required to have sole occupancy of the Beatrice Room are 25, a room hire fee may be applied or sole occupancy may not be possible if numbers drop below 25.
6. We reserve the right to ask lunch guests to depart the hotel at 5pm.
7. In order to ensure a high level of service on the day, please ensure all guests remember their menu choices.
8. Deposit and pre-payments are non-refundable and cancellation will result in forfeited monies. (Deposits cannot be transferred or used for other products).

Cancellation Notice	Party Nights	Lunches/Dinners
More than 28 days notice	£10 deposit per cancelled guest will be lost	N/A
28 days or less notice	Full balance per cancelled guest will be lost	N/A
Cancellation at any point	See Above	£10 deposit per cancelled guest will be lost

9. Full payment for lunches and dinners is required on departure. No credit facilities are available. One final payment only will be accepted from each booking on the day. We are unable to provide individual bills or accept individual payments.
10. To ensure good service throughout the busy period, dinner service times will be staggered on party nights.
11. The hotel reserves the right to cancel an event and will endeavour to offer an alternative date where possible. Please note this will only arise due to lack of participants on any particular party night.
12. We only accept **one cheque payment per booking**. Multiple cheques will not be accepted.
13. The hotel reserves the right to refuse admission to any guest who appears intoxicated upon entry.
14. Companies that require a VAT receipt please advise us prior to the date of your booking and ensure you collect this on the day. Itemised receipts are only available on the date and cannot be provided if requested afterwards.

Health & Safety

15. The following are prohibited from being brought into the hotel: smoke/bubble machines, party poppers, spray string or candles. The hotel does not allow alcohol to be brought onto the premises.
16. No dancing is permitted on tables and chairs. The hotel will not be held responsible for any accidents caused as a consequence of the above.
17. Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of St Elizabeth's House.



ST ELIZABETH'S HOUSE

ST ELIZABETH'S HOUSE CHRISTMAS 2025 BOOKING FORM

Please complete this form with your deposit once your provisional booking has been made.

Contact Name: _____

Company Name (if applicable): _____

Address: _____

Postcode: _____

Tel No. (day): _____

Tel No. (evening): _____

Email Address: _____

Date of Booking: _____

Meal Type (e.g. Lunch, dinner, Afternoon Tea?): _____

No. of people attending: _____

Preferred Sit-Down time: _____

Non-Refundable Deposit enclosed: £ _____

Will a VAT receipt be required?: YES/NO _____

Deposit and Full Payment

CHEQUES- Only one cheque payment per booking will be accepted (multiple cheques will not be accepted). Cheques should be made payable to 'Spring Elizabeth Ltd'. Please provide valid card details on the reverse of cheque (if applicable).

CREDIT/DEBIT CARD- For security reasons, please telephone the hotel directly to make card payments or visit the hotel in person (please note that we do not accept American Express or Diners).

CASH- Please visit the hotel in person to make cash payments.

I agree to the Terms and Conditions as detailed on Page 8 of the Christmas Celebrations 2025 Brochure and confirm the menu choices and final balance (if required to paid in advance) will be submitted by the required date;

Organiser's Name (print): _____

Organiser's Signature: _____

Date: _____

