St Elizabeth's House Easter Sunday Three Course Menu Sunday 20th April 2025

Starters

Homemade Chicken Liver & Port Parfait with Apple Chutney and Toasted Bread
Red Onion & Smoked Chedder Soup with Warm Bread
Scallops with Roasted Chorizo, Onion and Apple Salad
Pancetta Wrapped in Asparagus with Poached Egg & Parmesan Cream
Wild Mushroom & Spinach Tart with Dressed Rocket
Warm Thai Beef Salad with Soy Sauce & Ginger
Moules Normandy Served with Warm Bread

Mains

Roasted Sirlion Of Beef, with Yorkshire Pudding and all the Roast Trimmings

Slow Roasted Turkey Crown with Chesnut Stuffing, Pigs 'N' Blankets & all The Roast Trimmings

Roast Leg Of Lamb with all the Roast Trimmings

Cider Smoked Ham Hock with Handcut Chips, Poached Hens Eggs & Wholegrain & Honey Glaze
Sun Blushed Tomato, Spinach & Feta Gnocchi with Wild Rocket and Pine Nuts
Double Cooked Shoulder Of Lamb with Truffled Mash, Braised Red Cabbage, Wild Spinach &
Baby Onion Jus

Trio of Fish: Bass, Salmon and Hake with Herb scented Fondant Potato, Ratatouille Vegetables & Lobster & Prawn Bisque

Gressigham Duck Breast with Dauphinoise Potatos, Baby Carrots & Wild Berry Jus
Parma Ham Wrapped Hake with Warm Potato & Pea Salad, Wilted Spinach & Caper Butter
Caramelised Onion Tart Topped Withy Brie with Baby Potatos & Breetroot Salad

Desserts

Sticky Toffee Pudding with Honeycomb Ice Cream and Caramel Sauce
Chocolate Brownie Brûlée with Vanilla Ice Cream
Selection Of Ice Creams & Sorbets with Exotic Fruit Salad
Rhubarb & Stem Ginger Eaton Mess

Baileys And White Chocolate Cheesecake with Fruit Coulis & Raspberry Sorbet

Hot Cross Bread & Butter Pudding with Crème Anglaise

Selection Of Three West Country Cheeses with Homemade Chutney, Fresh Celery, Grapes, Apples,

Selection Of Three West Country Cheeses with Homemade Chutney, Fresh Celery, Grapes, Apples, Served with Toast & Crackers

£35.00 per person

£10.00 per person non-refundable & non-transferable deposit required at the time of booking.

Parties of 9 persons and above will be required to 'pre-order' their menu choices 7 days prior

(G) = Gluten Free or can be adapted to be Gluten Free