



ST ELIZABETH'S HOUSE  
BOUTIQUE HOTEL

## EASTER SUNDAY THREE COURSE MEAL

£32.00 per person

### STARTER

- Homemade Chicken Liver & Port Parfait with Apple Chutney and Toasted Bread <sup>(G)</sup>  
Courgette & Apple Soup with Parmesan Croutons <sup>(G)</sup>
- Parma Ham & Melon served with Red Berry compot and a Refreshing Sorbet <sup>(G)</sup>
- King Prawns wrapped in Filo Pastry with a Sweet Chilli Sauce and Mixed Leaf Salad
- Roasted Gressingham Duck with Fig, Orange and Lamb's Lettuce Salad <sup>(G)</sup>
- Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad
- Smoked Salmon & Cream Cheese Cannelloni, Pickled Cucumber, Beetroot & Caper Salad <sup>(G)</sup>

### MAINS

- Oven Baked Lamb Kleftico with Market Vegetables and Dauphinoise Potatoes <sup>(G)</sup>
- Roasted Devon Sirloin of Beef with Duck Fat Roast Potatoes, Seasonal Vegetables and Red Wine Jus <sup>(G)</sup>
- Roasted Gressingham Duck with Creamy Mashed Potato, Braised Red Cabbage and Orange Jus <sup>(G)</sup>
- Garden Pea Risotto with Chargrilled Baby Gem, Parmesan, Rocket and White Truffle Oil <sup>(G)</sup>
- Beef Stroganoff; Strips of Fillet Steak pan fried in our very own Sauce, served with Rice and Seasonal Vegetables <sup>(G)</sup>
- Pan-fried Chicken Breast with a Stilton & Port Sauce, Dauphinoise Potatoes and Seasonal Vegetables <sup>(G)</sup>
- Slow Roasted Loin of Pork with Smoked Mashed Potato, Caramelised Apple, Wild Mushroom & Chorizo Sauce <sup>(G)</sup>
- Duo of Seabass & Salmon with Crayfish, Lobster Bisque Risotto and Chargrilled Spring Onion <sup>(G)</sup>
- Crispy Oven Braised Pork Belly & Pork Croquette with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables
- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing <sup>(G)</sup>

### DESSERT

- Mixed Berry Posset with Marinated Oranges, Biscotti and a Blackcurrant Sorbet <sup>(G)</sup>  
Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce
- Warm Chocolate Brownie with Dark Chocolate Sauce & Devon Clotted Cream
- Selection of Three West Country Cheeses with Homemade Chutney, Fresh Celery, Apples and served with Toast & Crackers <sup>(G)</sup>
- Selection of Ice Creams and Sorbets with Exotic Fruit Salad <sup>(G)</sup>
- Classic Tiramisu on Berry Compote with an Orange Sorbet
- Red Wine Poached Pear with Blackberry Panna Cotta, Apple Puree and Crumble <sup>(G)</sup>

£10.00 per person non-refundable & non-transferable deposit required at the time of booking. Pre-Orders will be required 7 days prior for bookings of 10 persons and above.



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(G) = Gluten free or can be adapted to 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%

