



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

EASTER SUNDAY
THREE COURSE MEAL

STARTER

- Homemade Chicken Liver & Port Parfait with Apple Chutney and Toasted Bread ^(G)
Courgette & Apple Soup with Parmesan Croutons ^(G)
Parma Ham & Melon served with Red Berry compot and a Refreshing Sorbet ^(G)
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 ^(G)
Goat's Cheese & Beetroot Springroll with Tomato & Basil Pesto Salad
Smoked Salmon & Cream Cheese Cannelloni, Pickled Cucumber, Beetroot & Caper Salad^(G)

MAINS

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

DESSERT

- Mixed Berry Posset with Marinated Oranges, Biscotti and a Blackcurrant Sorbet(G)
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 (G)
Selection of Ice Creams and Sorbets with Exotic Fruit Salad(G)
Classic Tiramisu on Berry Compote with an Orange Sorbet
Red Wine Poached Pear with Blackberry Panna Cotta, Apple Puree and Crumble(G)

£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. (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%



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