

**St Elizabeth's House**  
**Father's Day Menu**  
**Sunday 15<sup>th</sup> June 2025**

**Starters**

Pea & Mint Soup with Croutons <sup>(G)</sup>  
Homemade Parfait with Toast, Chutney and Dressed Leaves <sup>(G)</sup>  
Scallops with Pea Puree, Black Pudding and Bacon Lardons <sup>(G)</sup>  
Wild Mushrooms on Toast with Garlic Cream and Rocket <sup>(G)</sup>  
Sardines in Rich Tomato Sauce with Toast and Rocket <sup>(G)</sup>  
Melon with Sorbet, Fruit Compote and Coulis <sup>(G)</sup>

**Mains**

Roasted Turkey with Pigs in Blankets, stuffing and all the traditional roast trimmings <sup>(G)</sup>  
Roasted Sirloin of Beef with Yorkshire Pudding and all the traditional roast trimmings <sup>(G)</sup>  
Roast Leg of Lamb with all the traditional roast trimmings <sup>(G)</sup>  
Slow Roasted Pork Belly with Smoked Bacon & Black Pudding Croquet, Market Vegetables and Red Wine Jus  
Wild Mushroom & Spinach Tagliatelle with Parmesan  
Fillet Steak with Field Mushrooms, Tomatoes, Dressed Salad and Chips <sup>(G)</sup>  
Seabass with Salmon & Prawn Ravioli, Lobster Bisque and Spinach <sup>(G)</sup>  
Rump of Lamb with Fondant Potato, Market Vegetables and Onion Jus <sup>(G)</sup>

**Desserts**

Dark Chocolate & Peanut Cheesecake with White Chocolate Ganache and Raspberry Sorbet  
Sticky Toffee Pudding with Caramel Sauce and Honeycomb Ice Cream  
White Chocolate & Walnut Blondie with Dark Chocolate Sauce and Vanilla Ice Cream  
Bailey's Crème Brûlée with Chocolate Ice Cream and Shortbread <sup>(G)</sup>  
Poached Pear & Apple Crumble with Vanilla Anglaise  
Selection of Ice Creams & Sorbets with Exotic Fruit Salad <sup>(G)</sup>  
West Country Cheeseboard with Chutney, Apple, Grapes, Celery and Crackers <sup>(G)</sup>

**£40.00 per person**

*£10.00 per person non-refundable & non-transferable deposit required at the time of booking.  
Parties of 8 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*