



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

LUNCH MENU

Available - Monday - Saturday

2 Courses at £21.95 - 3 Courses at £25.00

STARTERS

St Elizabeth's homemade Soup of the Day (G)

Chicken Liver Parfait with Apple & Cider Chutney and Homemade Toast (G)

Trio of Mediterranean Starters; Tzatziki, Taramasalata and Houmous
served with warm Pitta Bread (G)

Classic Prawn Cocktail with Apple, Celery, mixed Leaf Salad and Marie Rose Sauce (G)

Pan fried Scallops with Chorizo, Rocket & Balsamic Salad (£2.95 supplement) (G)

Duo of Melon with Red Berry Compote and a refreshing Sorbet (G)

Moules Marinière; Rock, Padstow Mussels cooked
with White Wine and Shallots (£2.95 supplement) (G)

Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple
Salsa and a Mixed Leaf Salad (£1.00 Supplement)





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MAINS

Roasted Devon Beef with Roast Potatoes and Seasonal Vegetables (G)

Slow Roasted Turkey, Goose fat Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Sauce (G)

Chicken Stroganoff; Pan-fried Strips of Chicken in our very own Sauce with Rice (G)

Goat's Cheese Spring Roll with Beetroot Puree, Greek Salad and Skinny Fries

Baked Lamb Kleftico, Seasonal Vegetables & Potatoes or Greek Salad (£2.50 supplement) (G)

Pan-fried Sea Bass with Caper Crushed Potatoes or Hand Cut Chips &
Seasonal Vegetables (£2.50 supplement) (G)

Gloucester Old Spot Pork Belly with Whole Grain Mash Potato and Apple Puree (G)

Pan-fried Chicken Breast with Stilton & Port Sauce, Sautee Potatoes &
Seasonal Vegetables (£1.25 supplement) (G)

Home cooked Gammon Ham with twice cooked Chips and Poached Egg (G)

Pan-fried Salmon with a Crisp Mediterranean Salad, Beetroot Puree and New Potatoes (G)

Free-range Chicken Breast wrapped in Parma Ham with Mushroom & White Truffle
Oil Risotto and Rocket Salad (G)

Three Little Pigs; Slow cooked Belly Pork, Pork Croquette and Local Sausage served with
Wholegrain Mashed Potato, Seasonal Vegetables (G)

Chicken au Poivre 'Peppered Chicken' with Dauphinoise Potato & Seasonal Vegetables

Mixed Seafood Tagliatelle in a White Wine & Creamy Saucy with Rocket & Basil Pesto Salad





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DESSERTS

Selection of Ice Creams and Sorbets with Exotic Fruit **(G)**

Rhubarb Crème Brûlée with Biscotti **(G)**

Chocolate Brownie with Vanilla Ice Cream

Warm Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet

This menu is for bookings of up to 15 persons. Bookings larger than this need to select from 4 starters, 4 mains and 4 desserts

(G) = gluten free or can be adapted to be gluten free

Please speak to our restaurant manager if you have any dietary requirements.
A service charge has not been added to your bill. If you would like to add a service charge
we kindly suggest 10%

