



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

PRIVATE DINING

(Please select from only one menu for your party)

A 'pre-order' will be required a week in advance St Elizabeth's House, Tel: 01752 344840

PRIVATE DINING MENU 1

£30 per person

STARTERS

Roasted Plum Tomato Soup with Basil Pesto ^{(G)(D)(V)}

Chicken Liver Parfait with Apple & Chider Chutney and Toasted Bread ^(G)

Classic Prawn Cocktail with Apple & celery, mixed Leaf Salad & Marie Rose Sauce ^(G)

Duo of Melon & Parma Ham with mixed Berry Compote & refreshing Sorbet ^{(G)(D)(V)}

MAINS

Crispy Oven Braised Pork Belly & Pork Croquettes with Wholegrain Mashed Potato,
Seasonal Vegetables and Apple Puree ^(G)

Gnocchi with Sun blanched Tomato, Roasted Red Pepper, Toasted Pine Nuts and Baby Spinach

Pan Fried Salmon with Caper Crushed Potatoes, Lemon Velouté and Seasonal Vegetables ^{(G)(D)}

Roasted Top Side of Beef with Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding ^{(G)(D)}

DESSERTS

Vanilla Crème Brûlée with Ginger Nut Crumbs and Strawberry Ice Cream ^{(G)(V)}

Warm Chocolate Brownie with Devon Clotted Cream & Chocolate Sauce ^(V)

Selection of St Elizabeth's Ice Creams and Sorbets ^{(G)(D)(V)}

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet ^(G)

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

^(D) = Dairy Free or can be adapted to Dairy Free

^(V) = Vegetarian or can be adapted to Vegetarian

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%



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

PRIVATE DINING MENU 2

£33.95 per person

AMUSE BOUCHE

Sweet Potato & Ginger Soup with Curry Oil ^{(G)(D)(V)}

STARTERS

Rillettes of Scottish Salmon with Cucumber Jelly & Horseradish Crème Fraîche ^(G)

Crispy Goat's Cheese & Beetroot Spring Roll with Tomato & Basil Pesto Salad ^(V)

Chicken Liver Parfait, Apple & Cider Chutney & Toasted Bread ^(G)

Roasted Plum Tomato & Basil Soup ^{(G)(D)(V)}

MAINS

Pan Fried Sea Bass with Chunky Cut Chips & Lemon Velouté ^{(G)(D)}

Roasted Sirloin of Beef, Goose Fat Roasted Potatoes, Market Vegetables & Jus ^{(G)(D)}

Gnocchi with Sun blanched Tomato, Roasted Red Pepper, Toasted Pine Nuts and Baby Spinach

Pan Fried Free Range Chicken Breast, with a Stilton & Port Sauce, Dauphinoise Potatoes & Market Vegetables ^(G)

DESSERTS

Vanilla Crème Brûlée with Ginger Nut Crumbs and Strawberry Ice Cream ^{(G)(V)}

Selection of St Elizabeth's Ice Creams & Sorbets ^{(G)(D)(V)}

Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce ^(V)

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet ^(V)

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