



YOUR DREAM DEVON WEDDING

MAKING DREAM WEDDINGS COME TRUE



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

WEDDING MENU

WEDDING BREAKFAST 1

STARTER

Homemade Chicken Liver Parfait
with apple chutney and toasted brioche

Oven Roasted Plum Tomato Soup
with basil pesto and croutons

Wild Mushroom & Tarragon Soup
with Truffle oil

Smoked Haddock Cake
with soft poached hen's egg and caviar hollandaise sauce

Salad of Parma Ham,
with Blue Cheese, Figs and Rocket

Duo Of Gallia & Cantaloupe Melon
with Parma ham and raspberries

Prawn Cocktail
with crisp baby gem lettuce cucumber
and lemon jelly

OPTIONAL

Add a Sorbet Course for **£3.00 per head**

To cleanse the palate; choose from Mango, Blood orange or
passion fruit with raspberry coulis

MAINS

Oven Baked Lamb Kleftiko (£2 supp)
with seasonal vegetables & dauphinoise potatoes

Slow Cooked Pork Belly with creamed mashed potato
seasonal vegetables and apple puree

Roasted West Country Sirloin of Beef
with Yorkshire pudding, roasted potatoes season vegetables
and red wine jus

Fillet Of Salmon with black olive
crushed potato and salsa Verde

Sea Bass with caper crushed potato, seasonal vegetables
and lemon velouté

Traditional Succulent Roast Turkey with sage & onion
stuffing pigs in blankets seasonal vegetables
and roasted potatoes

Breast Of Chicken with dauphinoise potatoes,
market vegetables and red wine jus

Duck a l'Orange Gressingham Duck Breast with
Boulangère Potato, Braised Red Cabbage,
Bok Choi and Orange Jus (£2 supp)

Sweet Potato And Coriander Ravioli
with bok choi and tomato sauce

Sun blushed Tomato Risotto with Mediterranean
vegetables served with baby rocket & basil pesto.

DESSERTS

Vanilla Creme Brulé
with glazed banana, strawberry ice cream

Sticky Toffee Pudding
with clotted cream ice cream
and a caramel sauce

Summer Fruit Pudding
with vanilla mascarpone

Cinnamon Mousse
with caramelised plums and vanilla ice cream

Apple Bavaois
with raspberry sorbet

Chocolate Sponge with chocolate sauce
and rum & raisin ice cream

Coffee

Add Coffee for £3.00 per head

Served with a selection of homemade Truffles for an
additional £2.50 per 3 Truffles

CHEESE BOARD

Add a West Country cheese board **£6.50 per head**

Selection of West Country cheese with biscuits, grapes,
celery, apple, chutney and crusty bread

WEDDING MENU

WEDDING BREAKFAST 2

STARTER

Black Pudding and Apple Hash
pear puree and rocket

Smoked Salmon Mousse
salmon tartare with pickled beetroot and cucumber

Celeriac and Parmesan Soup
with Truffle oil

Courgette and Apple Soup

Crayfish Tian
with chilli mango salsa

Roulade of Salmon and cream cheese
with lemon jelly and dill toast

OPTIONAL

Add a Sorbet Course for £3.00 per head

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

MAINS

Duck a l'Orange
Gressingham Duck Breast with Boulangère Potato, Braised Red Cabbage, Bok Choi and Orange Jus

Whole Roasted Plaice
with new potatoes, spinach and a lemon beurre noisette

Tartlet of Wild Mushrooms and Quails Eggs
with glazed hollandaise

Hake with Pesto Risotto
with Asparagus and rocket salad

Poached Haddock
with wholegrain mashed potato and fish velouté

Marinated Venison Haunch
with butternut squash, caramelised onion and red wine jus.

DESSERTS

Warm Carrot Cake
with orange ice cream

Glazed Lemon Tart
with raspberry sorbet

Iced Lemon Mousse
with marinated oranges and lemon biscuit

Ginger Panna Cotta
with poached rhubarb

Chocolate Brownie
with pistachio crème anglaise and vanilla ice cream

Strawberry Wonton
with blackcurrant jelly and clotted cream

Coffee

Add Coffee for £3.00 per head

Served with a selection of homemade Truffles for an additional £2.50 per 3 Truffles

CHEESE BOARD

Add a West Country cheese board £6.50 per head

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

WEDDING MENU

WEDDING BREAKFAST 3

STARTER

Roulade of Ham Hock
and foie gras, horseradish dressing,
chutney and brioche

Crab Ravioli
with bok choy and bisque sauce

Butternut Squash and Cumin Soup

Roasted Pigeon
with quail egg, beetroot and parsnip crisps

Pressing of Duck
and shitake mushrooms with
fig chutney and honey jelly

Sweet Potato and Ginger Soup
with smoked bacon

OPTIONAL

Add a Sorbet Course for **£3.00 per head**

To cleanse the palate; choose from pink grapefruit and Campari, blood orange or passion fruit with raspberry coulis

MAINS

Fillet of Beef Wellington
with dauphinoise potato, wild mushrooms, seasonal
vegetables and Madeira jus

Tronchon of Halibut
braised baby gem lettuce, fondant potato and sauce vierge

Sun Blushed Tomato asparagus risotto
with baby rocket and Parmesan salad

West Country Lamb
with boulangère potato, seasonal vegetables
aubergine puree and basil jus

Duo of Creedy Carver Duck
roasted breast and ballotine of leg
with bubble and squeak and red wine jus

Herb Crusted Fillet of Cod
with flaked ham hock, lentils and crispy potatoes

½ Lobster
with lemon, parsley and boiled new potatoes

DESSERTS

Chocolate Parfait
with oranges, kumquat and brandy

Vanilla Panna Cotta
with strawberry and Champagne Jelly

Millefeuille of Poached Pear
with cold brandy sabayon and black current coulis

Raspberry Risotto
with pistachio ice cream

Poached Apples
with a warm cider soup and apple ice cream

Banana Mousse
with chocolate chip cookies and chocolate sauce

Coffee
Add Coffee for £3.00 per head

Served with a selection of homemade Truffles for an
additional £2.50 per 3 Truffles

CHEESE BOARD

Add a West Country cheese board **£6.50 per head**

Selection of West Country cheese with biscuits, grapes,
celery, apple, chutney and crusty bread

This menu will be subject to a supplement

WEDDING MENU

EVENING BUFFET MENU 1

As an important part of your wedding celebration, the evening buffet is traditionally more informal and allows your guests to eat as much as they desire as and when they choose to.

As additional guests tend to arrive in the evening, the range of buffet options caters for everyone's tastes. We recommend that the buffet is served over an hour and a half period; this avoids queuing and ensures all of the dishes are fresh and well presented. The options do not include desserts as often the wedding cake is also served at this time.

FINGER BUFFET

Mini Spring Rolls & Samosa
with sweet chilli dipping sauce

Chicken Marinated in Mediterranean Herbs

Selection of Devon Pasties

Cajun Spiced Potato Wedges

Mediterranean and Basil Pesto Quiche

Creamed Coleslaw

Mixed Leaf Salad

Platter Of Mixed Sandwiches,
Roasted Ham & wholegrain mustard, Mature Cheddar &
apple chutney, Smoked salmon and creme fraiche

OPTIONAL

Scallops Roasted In their Shell
with coriander and soy dressing **£2.75 per head**

Salmon Parcels
with white wine and soft herbs: **£4.50 per head**

Whole boned, Chargrilled Leg of Lamb
stuffed with rosemary and garlic: **£4.00 per head**

WEDDING MENU

EVENING BUFFET MENU 2

BBQ BUFFET

Marinated Pork Brochettes

Chicken Satay Brochettes

Mediterranean Vegetable Brochettes

Filo wrapped Tiger Prawn

Homemade Beef Burgers
with Homemade Bread Rolls

Pork Sausages

Black Olive and Plum Tomato Salad

Jacket Potatoes

Steamed Rice
with soy, coriander and fresh lime juice

Noodles
with bok choy and mushrooms

Baby Gem Lettuce
with parmesan and aged balsamic dressing

Crushed Potatoes
with baby capers and spring onion

OPTIONAL

Scallops Roasted In their Shell
with coriander and soy dressing **£3.50 per head**

Salmon Parcels
with white wine and soft herbs: **£4.50 per head**

Whole boned, Chargrilled Leg of Lamb
stuffed with rosemary and garlic: **£5.00 per head**

WEDDING MENU

EVENING BUFFET MENU 3

GREEK MEZE MENU

Chicken Kebabs

Marinated in a fusion of lemon & herbs

Pork Kebabs

Grilled with organic herbs

Keftedes

Crisp beef & mint meatballs

Dolmades

Wrapped in mince meat, herbs & rice

Taramasalata

Rose pink fish dip with lemon tag

Hummus

Blend of chickpeas & tahini dip

Taziki

Greek yogurt with cucumber, mint dip

Grilled Halloumi

Cypriot cheese

All the above is served with

Greek salad, Mixed rice
with marinated herbs, Roasted Potatoes, Pitta Bread

WEDDING MENU

Evening Buffet Menu 4&5

COLD MEATS & SEAFOOD BUFFET

Whole Dressed Salmon
Prawns with marie rose sauce

Smoked Salmon,
Cucumber and Crème Fraîche on Focaccia Bread

Poached Haddock Tartlet
with whole grain mustard hollandaise

Roast Devon Beef
with horseradish sauce

Lemon and Thyme Roasted Chicken
with cranberry sauce

Home Cooked Joint of Devon Ham

Plum Tomato and Feta Cheese Salad

Lemon and Coriander Cous Cous

Penne Pasta
with roasted peppers and basil pesto

Homemade Olive Bread
Dressed Greek Salad

OPTIONAL

£6.50 per head

Dressed Crab

Hot Buffet

Green Thai Chicken Curry
with mango chutney

Coq Au Vin

Slow Cooked Devon Beef
with baby onions and red wine sauce

Salmon and Cod Fish Pie
glazed with meldon cheddar cheese

Penne Pasta
with roasted peppers and basil pesto

Minted New Potatoes

Coriander and Lime Pilau Rice

Buttered Market Vegetables

Savoy Cabbage
with smoked bacon

WEDDING MENU

CHILDREN'S MENU

STARTERS

Fresh Fruit Salad
with a refreshing sorbet

Tomato Soup
with basil pesto

Garlic and Cheese Melt

Prawn Cocktail

MAINS

Roasted Chicken Breast
with mashed potato and gravy

Fish Goujons
with tartare sauce and fries

Fish pie with Poached Egg

Chicken Goujons and fries

Sausage and mash

DESSERTS

Warm Chocolate Brownie

Sticky Toffee Pudding

Home Ice Cream and Sorbets

Crème Brûlée

WEDDING MENU

CANAPÉS

Vine Cherry Tomato

stuffed with whipped goat's cheese

Filo Wrapped Tiger Prawns

Hoi Sin Duck

Parmesan Puffs

stuffed with sun blushed tomatoes

Chicken Liver Parfait

on brioche

Black Olive Tapenade and Pesto

on Focaccia bread

WEDDING MENU

DRINKS PACKAGES

PACKAGE 1

ARRIVAL/RECEPTION DRINKS

(One glass per head)

Pimm's served over Ice
with fresh mint and slices of cucumber,
apple, orange and lime.

Bucks Fizz
with a slice of fresh orange/strawberry

HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting
prior to your Wedding

TO TOAST

(One glass of)

Special Cuvée Prosecco

PACKAGE 2

ARRIVAL/RECEPTION DRINKS

(One glass per head)

Kir Royale cocktail
served in a champagne flute

Special Cuvée Prosecco

HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting
prior to your Wedding

TO TOAST

(One glass of)

Special Cuvée Prosecco

PACKAGE 3

ARRIVAL/RECEPTION DRINKS

(One glass per head)

Champagne

Pannier Brut NY

HALF BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting
prior to your Wedding

TO TOAST

(One glass of)

Champagne Pannier Brut NY