



**ST ELIZABETH'S HOUSE**  
BOUTIQUE HOTEL

## SUNDAY LUNCH MENU

From time immemorial Sunday lunch has been a time of friends and family gathering to enjoy each other's company and, of course, fine traditional Sunday fayre. Relax, read the papers, enjoy a drink and then a long, leisurely lunch, perhaps followed by a walkthrough the grounds. Just what great Sundays are all about!

**2 Courses at £25 3 Courses at £28**

### STARTERS

- Roast Plum Tomato Soup with Basil Pesto (G)
- Chicken Liver Parfait with Apple & Cider Chutney & Homemade Bread (G)
- Pan fried Scallops with Chorizo & Mixed Leaf Salad (**£3 supplement**) (G)
- Classic Prawn Cocktail with Marie Rose Sauce and Lemon Jelly (G)
- Trio of Mediterranean Starters with Pitta Bread & Mixed Leaves (G)
- Duo of Melon with Berry Compote & Mango Sorbet (G)
- Pressing of Ham Hock, Chicken and Parfait with Prune and Pickled Carrot
- Tiger Prawns wrapped in Filo Pastry with Sweet Chilli & Pineapple Salsa and a Mixed Leaf Salad

### MAINS

- Slow Roasted Turkey, Roasted Potatoes, Market Vegetables, Pigs in Blankets and Cranberry Stuffing (G)
- Roasted Devon Beef with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables (G)
- Slow Roasted Loin of Pork with Creamy Mashed Potato, Caramelised Apple and Wild Mushroom & Chorizo Sauce (G)
- Three Little Pigs; Slow cooked Belly Pork, Black Pudding and Local Sausage served with Wholegrain Mashed Potato and Apple Puree (G)
- Baked Lamb Kleftico, Seasonal Vegetables & Potatoes or Greek Salad (**£2 supplement**)
- Pan-fried Sea Bass with Caper crushed Potatoes, Asparagus and a Lemon Velouté (**£2 supplement**)
- Roast Leg of English Lamb with Roast Potatoes & Seasonal Vegetables (G)
- Goat's Cheese Spring Roll with Beetroot Puree, Greek Salad and Skinny Fries
- Chicken Stroganoff with Rice & Seasonal Vegetables (G)
- Pan-fried Chicken Breast with Stilton & Port Sauce, Roasted Potatoes & Seasonal Vegetables (G)





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**DESSERTS**

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

Chocolate Brownie & Vanilla Ice Cream

Bread & Butter Pudding with Rum & Raisin Ice Cream

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream (G)

Sticky Toffee Pudding with Vanilla Ice Cream

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 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%

