



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

NEW YEAR'S EVE 2024

Join us for a glittering New Year's Eve Celebration, when we say goodbye to 2024 and welcome in 2025 with a fabulous five course gourmet dinner and dancing.

£95 per person (+ 10% service charge)

ON ARRIVAL

Kir Royale Cocktail

AMUSE BOUCHE

Tomato & Pesto Bruschetta (GF)

STARTER

Ham Hock & Black Pudding Terrine with Dressed Leaves, Piccalilli, Herb Crostini

Or

Smoked Salmon, King Prawn & Cream Cheese Roulade with Horseradish Cream & Pickled Cucumber (GF)

Or

Goats Cheese & Beetroot Cheesecake with Beetroot Coulis and Caramelised Walnuts (GF)

MAIN COURSE

Trio of Lamb (Neck Fillet, Rump & Mini Racks) with Fondant Potato, Baby Carrot, Calvo-Nero & Rich Red Wine Jus (GF)

Or

Whole Baked Plaice with Lemony Mash, Spinach, Asparagus, King Prawn & Caper Butter (GF)

Or

Butternut Squash & Caramelised Baby Onion Risotto with Crispy Sage & Parmesan Shavings (GF) (V)

DESSERT

Individual Baileys & White Chocolate Cheesecake with Fruit Coulis & Raspberry Sorbet

Or

Sticky Date & Banana Pudding with Rich Toffee Sauce, Honeycomb Ice Cream and Banana Crisps

Or

Rhubarb & Stem Ginger Panna Cotta with Raspberry Jelly, Shortbread Biscuit and Orange

TO FINISH

Devon Cheese Board with Crackers, Apple, Celery, Grape & Chutney (GF) (One board per table)



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£25 per person non-refundable deposit required at the time of booking. Please notify us by 3rd December your menu choices and full payment is required. .

