



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

LUNCH MENU

Available - Monday - Saturday

2 Courses at £23.95 - 3 Courses at £27.00

STARTERS

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

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

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

Pan fried Scallops with Black Pudding and an Orange Salad **(£3.50 supplement) (G)**

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

Moules Marinière; Mussels cooked
with White Wine and Shallots **(£3.00 supplement) (G)**

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

Creamy Garlic Wild Mushrooms on Tarragon Toast with Rocket and Parmesan **(V)**

MAINS

Roasted 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)**

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle **(G)**

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

Slow Roasted Pork Belly with Whole Grain Mash Potato, Apple Puree and Seasonal Vegetables **(G)**

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

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

Mediterranean Vegetable Tart with new Potatoes, Asparagus and Garden Salad **(Vegan)**

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%



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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

Bread & Butter Pudding with Rum & Raisin Ice Cream

Cheese & Biscuits **(£3.95 supplement)**

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



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