



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
Chicken Liver Parfait with Apple & Chider Chutney and Toasted Bread
Classic Prawn Cocktail with Apple & celery, mixed Leaf Salad & Marie Rose Sauce
Duo of Melon & Parma Ham with mixed Berry Compote & refreshing Sorbet

MAINS

Crispy Oven Braised Pork Belly & Pork Croquettes with Wholegrain Mashed Potato,
Seasonal Vegetables and Apple Puree
Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil
Pan Fried Salmon with Caper Crushed Potatoes, Lemon Velouté and Seasonal Vegetables
Roasted Top Side of Beef with Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

DESSERTS

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream
Warm Chocolate Brownie with Devon Clotted Cream & Chocolate Sauce
Selection of St Elizabeth's Ice Creams and Sorbets
Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet
Warm Bread & Butter Pudding with Vanilla Custard & Vanilla Ice Cream



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

STARTERS

Rillette of Scottish Salmon with Cucumber Jelly & Horseradish Crème Fraiche

Crispy Goat's Cheese & Beetroot Spring Roll with Tomato & Basil Pesto Salad

Chicken Liver Parfait, Apple & Cider Chutney & Toasted Bread

Roasted Plum Tomato & Basil Soup

MAINS

Pan Fried Sea Bass with Triple Cooked Hand Cut Chips & Lemon Velouté

Roasted 'Devon Sirloin', Goose Fat Roasted Potatoes, Market Vegetables & Jus

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil

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

DESSERTS

Rhubarb Crème Brûlée with Ginger Nut Crumbs and Chocolate Ice Cream

Selection of St Elizabeth's Ice Creams & Sorbets

Sticky Toffee Pudding, Vanilla Ice Cream & Caramel Sauce

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet



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