



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 £26 3 Courses at £29

STARTERS

Roast Plum Tomato Soup with Basil Pesto (G)

Chicken Liver Parfait with Apple & Cider Chutney & Homemade Bread (G)

Pan fried Scallops with Black Pudding & Mixed Leaf Salad (£3 supplement) (G)

Classic Prawn Cocktail with Marie Rose Sauce and Lemon Jelly (G)

Duo of Melon with Berry Compote & Mango Sorbet (G)

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)

Three Little Pigs; Slow cooked Belly Pork, Black Pudding and Local Sausage served with Wholegrain Mashed Potato and Apple Puree (G)

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)

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

Chicken Stroganoff with Rice & Seasonal Vegetables (G)

Pan-fried Chicken Breast with Stilton & Port Sauce, Roasted Potatoes & Seasonal Vegetables (G)

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 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

Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own Orchard Apples & served with Toast & Crackers (**£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 Gluten Free



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