

Private Dining Menus ~ Beatrice Room

Private Dining Menu 1 ~ £19.95 per person

Starters

Roasted Plum Tomato Soup with Basil Pesto
Chicken Liver Parfait with Apple & Chider Chutney &
Toasted Bread
Mediterranean Trio: Taramosalata, Houmous & Tzatziki
Old School Prawn Cocktail
Fan of Chilled Melon with Berry Compote

Mains

Ballotine of Free Range Chicken with a Tarragon Mousse,
Creamy Mashed Potato & Red Wine & Baby Onion Jus
Crispy 'Old Spot' Pork Bell with Wholegrain Mashed Potato
& Apple Puree
Wild Mushroom Tagliatelle with Rocket, Parmesan & Truffle
Oil Salad
Greek Moussaka with Mixed Leaf, Feta Cheese and Olive
Salad or Roasted Potatoes & Seasonal Vegetables
Pan Fried Hake with Caper Crushed Potatoes & Lemon
Velouté

Desserts

Glazed Crème Brûlée
Warm Chocolate Brownie with Devon Clotted Cream &
Chocolate Sauce
Selection of St Elizabeth's Ice Creams and Sorbets
Panna Cotta with Raspberry Sorbet & Exotic Fruit Salad

Private Dining Menu 2 ~ £24.95 per person

Amuse Bouche:

Wild Mushroom & Tarragon Soup with White Truffle Oil

Starters

Rillettes of Organic Salmon with Cucumber Jelly & Picked
Beetroot
Terrine of Ham Hock & Duck with Celeriac Remoulade &
Mixed Leaf Salad
Grilled Greek Halloumi Cheese with Vine Tomatoes & Pitta
Scallops with Chorizo & Rocket & Balsamic Salad (£2.50
Supplement)
Chicken Liver Parfait with 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' with Goose Fat Roasted Potatoes,
Market Vegetables & Jus
Spinach and Nutmeg Pithvier with Soft Poached Quails Egg &
Beurre Blanc
St Elizabeths Own Baked Lamb Kleftico, Roasted Potatoes,
Market Vegetables & Baby Onion Jus
Pan Fried Free Range Chicken Breast, with a Stilton & Port
Sauce, Dauphinoise Potatoes & Market Vegetables
Beef Stroganoff; Strips of Fillet Steak Pan-Fried with our very
own Sauce, Served with Rice

Desserts

Tiramisu Veloce
Chocolate Mousse with Chocolate Meringue & Raspberry
Sorbet
Selection of St Elizabeth's Ice Creams & Sorbets
Sticky Toffee Pudding with Clotted Cream Ice Cream &
Caramel Sauce

Private Dining Menu 3 ~ £28.95 per person

Amuse Bouche:

Roasted Plum Tomato Soup with Basil Pesto

Starters

Plum Tomato Galette with Creamed Goat Cheese and Basil
Pesto
Confit Duck Leg with Caramelised Plums & Red Chard Salad
Brixham Crab Risotto with Grilled Plaice, Aioli & Bisque
Foam
Scallops with Chorizo & Rocket & Balsamic Salad
Crayfish & Tiger Prawn Cocktail with Pineapple & Chilli
Salsa

Intermediate

Lemon and Basil Sorbet

Mains

Local Grilled Lemon Sole with Triple Cooked Hand Cut Chips
and Mixed Leaf Salad
Honey Roasted Gressingham Duck Breast, Creamy Mash
Potato and a Plum & Port Sauce
Roasted Rump of Lamb with Confit Potato, Spiced Carrot
Puree, Wilted baby Leaf Spinach & Basil Jus
Butternut Squash Ravioli with Bok-Choi, Coriander & Asian
Consommé
'21 Day'' Mature West Country Sirloin Steak with Triple
Cooked Hand Cut Chips (add peppercorn or Stilton and Port
Sauce; £2.50 Supplement)

Desserts

Hot Chocolate Fondant with Vanilla Seed Ice Cream
Glazed Lemon Tart with Raspberry Sorbet & Fresh
Raspberries
Selection of St Elizabeth's Ice Creams & Sorbet
Chocolate Mousse with Chocolate Meringue & Raspberry
Sorbet