

Sunday Lunch

From time immemorial Sunday lunch has been a time of friends and family gathering to enjoy each others company and, of course, fine traditional Sunday fayre. At St Elizabeth's House this is a tradition we are happy to continue; **our Sunday lunch menu is served from 12noon with last orders at 4pm.** Relax, read the papers, enjoy a drink and then a long, leisurely lunch, perhaps followed by a walk through the grounds. Just what great Sundays are all about.

Our Sunday Lunch menu always offers a choice of 5 starters, 5 main courses and 5 desserts, and changes every week to ensure you can enjoy the freshest and most seasonal of all of the wonderful local products available to our chefs. We will always have two roasts on offer including our "famed" Roast Sirloin of Devon Beef, Yorkshire Pudding and Red Wine Jus.

£15.95 (3-courses)

Starters

Ham Hock and Shallot Marmalade Terrine, with Red Chilli Cauliflower Piccalilli

Roast Vine Tomato Soup with Pesto Topping

Smoked Haddock Fish Cake, Garlic King Prawn with a Chive and Coriander Butter Sauce

Black Pudding, Poached Egg and Fresh Herb Hollandaise

Chicken Liver Parfait, Chutney, Dressed Leaves and Brioche Toast

Main Courses

Succulent Roast Sirloin of Local Beef, Yorkshire pudding a Red Wine Gravy

Ballontine of Chicken, Tarragon Mousse, Smoked Bacon Risotto and a Baby Onion Jus

Pan-Fried Boneless Cod Fillet, Crushed New Potatoes and Red Pepper Sauce

Baked Field Mushroom with Butternut Squash, Cornish Blue Cheese and Broccoli Fritters

Roasted Lion of Pork, Crackling, Apple Compote and Cider Gravy

Desserts

Chilled Rice Pudding, Strawberry Consommé and Strawberry Compote

Vanilla and Rhubarb Crème Brûlée

Duo of Tarts, Pear and Almond, Tangy Lemon with a Raspberry and Passion Fruit Sorbet

Selection of St Elizabeths Ice Creams and Sorbets

Assortment of Local Cheeses, Chutney, Celery and Biscuits

**Be sure to book early for Sunday lunch anytime from 12noon to 4:00pm,
understandably it is a popular event.**