

#BrummieTalk

mun's the word!

Say thank you to your magnificent Mum by treating her to a special meal at Saint Pauls House

2 COURSES: £19.95PP | 3 COURSES: £24.95

STARTERS

Tomato & Red Pepper Soup

served with basil cream swirl (V)

Trio of Seafood

with prawns & white crab lettuce cup

Roast Vegetable Bruschetta

with pesto & micro red basil (V) (Ve)

Oak Smoked Salmon Carpaccio with citrus crème fraiche (GF)

Chicken, Brandy & Smoked Bacon Parfait

with red onion jam & crostini (GFA)

MAINS

Pan Fried Seabass

with crushed new potatoes, spring onion, roasted vegetables & crayfish cream sauce

Slow Roasted Lamb Shank

served with root vegetables, creamy mash & rosemary jus

Fish & Chips

battered cod fillet served with minted mushy peas, triple-cooked chips & homemade tartare sauce

Halloumi Burger

sautéed garlic mushrooms, red onion, sundried tomato & grilled halloumi, served with sweet potato fries & burger sauce (GFA)

Classic Saint Paul's Burger

8oz beef burger, melted cheese & our homemade burger sauce (GFA)

ROASTS

Chicken Breast

with roast potatoes, panache green vegetables & thyme jus

Sirloin of Beef

with roast potatoes, panache green vegetables, Yorkshire pudding & roasting juices (GFA)

Honey Glazed Gammon

with roast potatoes, apple stuffing, crackling, panache green vegetables & thyme jus

Harissa Spiced Cauliflower Steak (Ve) served with warm lemon & chickpea salad

DESSERTS

Chocolate Orange Pudding

served with chantilly cream

Passionfruit Tart

served with vanilla pod ice cream (V) (GFA)

White chocolate & Raspberry Creme Brulée (V) (GF)

Lemon & Raspberry Sorbet served with mint syrup

(V) (Ve) (GF)

Please inform your server of any dietary requirement or allergies. Our food is prepared in an environment that contains traces of peanuts, nuts, fish, shellfish and any other allergines.

(V): Vegetarian (Ve): Vegan (GF): Gluten Free (GFA): Gluten Free Option Available.