



SAINT PAULS HOUSE

Private dining menu

Gin cured salmon, pickled fennel, lime dressing (GF)

Baby camembert, ciabatta crostini, red onion marmalade (GFA)

Balsamic glazed asparagus, truffle, sun-dried tomato salad (GFA, V, Ve)

Open beef wellington, fondant potato, crispy kale, red wine jus

Chicken supreme, chorizo ragout, greens beans, parmentier potatoes (GFA)

Grilled hake, lemon herb crust, seasonal greens, white wine sauce (GFA)

Red onion, carrot bhaji, curried cauliflower cous cous, mint raita, micro coriander (GF, V, Ve)

Baileys white chocolate cheesecake, strawberry puree, chocolate pencil (V)

Lemon posset, orange shortbread (GF, V)

Brioche, vintage marmalade bread butter pudding vanilla seed ice cream (V)