

GONE FROM EATING
PIGS IN BLANKETS
TO BEING A PIG IN A
BLANKET

#SaintPaulsHouse



SAINT PAULS HOUSE

SERVING 26TH NOVEMBER - 24TH DECEMBER

3 COURSES: £28.00pp SERVED 12-6PM | **5 COURSES: £37.50pp** SERVED FROM 6PM

STARTERS

Celeriac & apple soup, rosemary focaccia croutons, sage oil **(V)**

Chicken & ham hock terrine, tarragon puree, toasted hazelnuts, pea shoots, croutes

Smoked mackerel, fennel & orange salad, lime & chilli crème fraîche **(GF)**

Goats cheese bon bons, candied walnuts, pickled beetroot, rocket **(V)**

MAINS

Ale braised beef feather blade, creamed potato, tender stem broccoli, red onion jus **(GF)**

Turkey parcel, parsnip puree, roast potatoes, spouts, glazed carrots, red wine jus

Roast hake, spiced lentils, lemon braised new potatoes, salsa verde **(GF)**

Roasted butternut squash, chestnut & Italian hard cheese, herb oil risotto **(V)**

DESSERTS

Christmas pudding, brandy sauce

Whiskey & orange roulade, blood orange puree, toasted pistachio **(V) (GF)**

Lemon meringue tart, vanilla ice cream **(V)**

Salted caramel & chocolate marquise, raspberry sorbet **(V)**

TO FOLLOW

Tea or Coffee

TO FINISH

Homemade Mince Pies

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

Allergen Information: Please speak to your server should you have any dietary requirements.