



SAINT PAULS HOUSE

Private Dining Menu

Gin Cured Salmon - pickled fennel, lime dressing (GF)

Baby Camembert - ciabatta crostini, red onion marmalade (GF*)

Balsamic Glazed Asparagus - truffle, sun-dried tomato salad (GF* V, Ve)

Open Beef Wellington - fondant potato, crispy kale, red wine jus

Chicken Supreme - chorizo ragout, greens beans, Parmenter potatoes (GF*)

Grilled Hake - lemon herb crust, seasonal greens, white wine sauce (GF*)

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)

£35 per person

**A discretionary optional service charge of 10 % will be added to your bill
All above prices are included of VAT**

Please always inform your server of any allergies or intolerance before your placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens