



SAINT PAULS HOUSE

FESTIVE MENU

3 Courses served 12-5pm: £37pp
4 Courses served from 6pm: £44.5pp

STARTERS

Sweet Potato & Red Pepper Soup (v) (ve) (gf*)
served with warm bread

Ham Hock Terrine & Piccalilli (gf*)
with crostini

Goats Cheese & Sunblushed Tomato Bon Bons (v)
with roasted beetroot

Oak Smoked Salmon (gf)
horseradish crème fraîche, pickled cucumber

MAINS

Roast Warwickshire Turkey Parcel
wrapped in bacon, sage and onion stuffing, pig in blanket, cranberry jus,
seasonal vegetables & potatoes

Roast Sirloin of Beef (gf*)
Yorkshire pudding, roast potatoes & vegetables,
thyme jus

Baked Hake with Herb Crust
crushed new potato, tenderstem broccoli, fish cream

Butternut Squash, Spinach & Mushroom Wellington (ve) (v)
served with seasonal vegetables, potatoes & vegetable gravy

DESSERTS

Stem Ginger, Sticky Toffee Pudding (v) (gf)
caramel sauce, vanilla bean ice cream

Traditional Christmas Pudding (v)
with brandy sauce

Vegan Chocolate & Raspberry Torte (v) (ve) (gf)

...mince pies (v) & a hot drink to follow (inc. in 4-course menu only)

For more info please call 0121 272 0999 or email
info@saintpaulshouse.com

Terms and conditions apply. Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information.
(v): vegetarian (ve): vegan (gf): gluten free (*): option available.