

# The Restaurant at St Paul's Christmas Lunch Menu

the  
Restaurant

ST PAUL'S  
CATHEDRAL

## *To start*

|   |       |
|---|-------|
| 'Christmas in a glass' – cranberry & orange juice with English sparkling wine | £6.95 |
| Mulled wine   | £5.00 |
| Sloe gin & Fever Tree tonic   | £6.25 |

## *To share*

|  |       |
|--|-------|
| Artisan bread & Netherland Farm butter       | £2.00 |
| Roast spiced chestnuts                       | £3.95 |
| British cured meat, pickles & London bloomer | £5.25 |

## *First course*

Butternut squash & sage crème fraiche  
Chicken liver parfait & spiced pear chutney  
Cheltenham beetroot with goat's cheese & golden raisin dressing  
Potted Shetland salmon & shrimp with spied butter & toasted sourdough

## *Main course*

Mushroom & Stichelton Wellington, wilted spinach  
Grilled South Coast plaice with braised leeks & Jerusalem artichoke puree  
Bronze turkey, chestnut & sausage stuffing, buttered sprouts & roast potatoes  
West Sussex pork belly, Aspalls cyder red cabbage & Pink Lady apple sauce  
Rabbit & ham hock pie, mustard kale  
Michealmas goose, whole, served to your table with all the trimmings  
(*supplement POA*)

## *Sides* £3.50

East Anglian rampart brussel sprouts  
Chantenay carrot  
Goose fat potatoes  
St Paul's chips

## *Pudding & cheese*

St Paul's plum pudding & brandy butter  
Regent's Park honey ice & gingerbread sandwich  
Chocolate & chestnut delice with griottine cherries  
Steamed apple sponge with custard

Neal's Yard cheeses - Stichelton, Cornish Yarg, Waterloo, Cardo with quince, celery and oatcakes  
(£3.50 supplement per person)

## *Drinks with your pudding*

|  |                 |
|--|-----------------|
| Decanter to pass of Taylors 10 year Tawny Port | £5.50 per glass |
| Decanter to pass of Fonseca Guimaraens 1988    | £5.95 per glass |
| Château Grand Piquey, A.C. Sauternes           | £4.95 per glass |

**2 courses £24.95**

**3 courses £29.95**

**Served with complimentary fair trade filter coffee & warm homemade mince pie**

Service included at 12% on all party bookings - all gratuities are split evenly with the team