



Plum Puddings Cause A Stir At St Paul's

The Restaurant and Café at St Paul's are serving and selling the very best homemade plum puddings for Christmas thanks to a sensational Stir-up Sunday.

With its roots in the Anglican Book of Common Prayer's collect for the day, 'Stir-up Sunday' is the tradition of preparing a Christmas plum pudding on the last Sunday before the season of Advent. Everyone in the family takes a turn to stir the mixture whilst making a wish before leaving the pudding to mature. The pudding is stirred from East to West to honour the journey made by the three wise men, and children sometimes chant the following rhyme adapted from the collect reading:

"Stir up, we beech thee, the pudding in the pot; And when we get home we'll eat the lot".

Honouring this tradition the team at St Paul's invited friends and family to stir-up the finest locally sourced ingredients to create the ultimate plum puddings from a much-loved recipe that had stood the test of time.

Available for diners to savour in the stunning surroundings of the Cathedral's crypt or take home to enjoy over the festive period, St Paul's plum pudding is an absolute must.



Available to buy in ceramic basins and wrapped in muslin:
1/2 pint pudding at £7.95 or 1 pint pudding at £14

The Restaurant & Café at St Paul's
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