



Christmas lunch menu

The Wren Suite at St Paul's

On arrival: Christmas in a Glass reception: chilled cranberry and orange juice mixed with
Carters Sparkling Brut

Chalk Farm 24-hour smoked salmon with capers, dill and a soft-boiled quails egg

Partridge and quail ballotine with pine nuts, sultanas and a sherry dressing

Potted salt beef with horseradish salad and Hoxton rye

Heritage pumpkin, Golden Cross goats cheese, cob nut and Brussel tops (v)

Norfolk Bronze free-range turkey, with our own stuffing, bread sauce, Brussel sprouts
and roasted potatoes

Roast pheasant with Savoy cabbage, chestnuts and sloe berry sauce

Trigger Farm lamb rumps, with parsnip puree and curly kale

Loch Duart salmon with champ & lemon butter sauce

Mushroom and Stichelton blue cheese Wellington with steamed spinach (v)

Plum pudding with brandy butter or brandy sauce

Dense chocolate mousse with salted caramel

Lemon delicious - steamed lemon pudding with a liquid centre

Clementine Cambridge burnt cream

Neals Yard cheese board (2.50 supplement or 6.00 as an additional course)

Home made mince pies with coffee

Lunch served with half a bottle of Rey Viejo Blanco, La Mancha, Spain and unlimited
mineral water.