

CHRISTMAS

LONDON ST PAUL'S



CHAMPION

£59 PER PERSON

PROSECCO OR MOCKTAIL RECEPTION
Two house drinks (beer, wine or soft drinks).

SERVED SHARING STYLE
A selection of sharing plates, flatbreads.

✦ SHARING PLATES

BEETROOT HUMMUS & WHIPPED FETA V N
Hot honey, pistachio, candied walnuts, pomegranate, garlic flatbread.

DYNAMITE FRIED CHICKEN
Chilli, lemon aioli.

GOAT'S CHEESE TART V
Caramelised onions, fig, hot honey.

STILTON CREAM TOAST V
Spiced honey roasted pumpkin, cranberry.

BRAISED BEEF YORKSHIRE PUDDING
Parsnip purée, parsnip crisp.

SMOKED SALMON RYE TOAST
Horseradish cream, caviar, toasted rye bread.

✦ FLATBREADS

TRIPLE PEPPERONI
Mozzarella, tomato.

CAPRESE PB
Basil pesto, cherry tomatoes, superstraccia.

LEGEND

£79 PER PERSON

FESTIVAL COCKTAIL OR MOCKTAIL RECEPTION
Two house drinks (beer, wine or soft drinks).

SERVED SHARING STYLE
A selection of sharing plates, flatbreads.

✦ SHARING PLATES

DYNAMITE FRIED CHICKEN
Chilli, lemon aioli.

HABANERO CHEESE BITES V
Cranberry ketchup.

BRAISED BEEF YORKSHIRE PUDDING
Parsnip purée, parsnip crisp.

BBQ CORN RIBS PB AG
Smoked harissa, mayonnaise.

CONFIT DUCK BLINI
Orange, cherry, Port.

MUSHROOM & TRUFFLE BLINI V
Truffle, Parmesan.

CHILLI KING PRAWN SKEWERS AG
Mango, pickled red onion, rocket, charred lime.

SPICY TUNA TOSTADA
Spicy marinated yellowfin tuna, avocado, coriander, sesame seeds.

STILTON CREAM TOAST
Spiced honey roasted pumpkin, cranberry.

✦ FLATBREADS

FESTIVE V
Aged camembert, sweet onions, hot honey, rosemary, sage crisp.

TRIPLE PEPPERONI
Mozzarella, tomato.

CAPRESE PB
Basil pesto, cherry tomatoes, superstraccia.

[V] - VEGETARIAN [PB] - PLANT-BASED [AG] - AVOIDING GLUTEN [N] - NUTS

Packages are for a minimum of 6 guests, the whole group must book the same package. Plant-Based and Avoiding Gluten alternatives are available upon request, please notify us during the booking process. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is included at 20% and a 12.5% discretionary service charge will be added to your bill. Racing is not included in the package price.

DRINKS

LONDON ST. PAUL'S



BOTTOMLESS DRINKS

The perfect upgrade for groups who want to go full throttle.
More cheers. More atmosphere. More speed.

2 hours: £39pp | 3 hours: £55pp

DRINKS INCLUDED

BEER HEINEKEN, ASAHI, PERONI, PERONI GF, HEINEKEN 0.0, ASAHI 0%.

WINE INZOLIA (WHITE), GRENACHE (ROSE), MONTEPULCIANO (RED).

SOFTS COCA-COLA, COCA-COLA ZERO, DIET COKE, FRANKLIN & SONS GINGER ALE, GINGER BEER, GRAPEFRUIT SODA, LEMONADE, TONIC, SODA, THREE CENTS CHERRY SODA.

BOTTOMLESS UPGRADES

2 hours: £30pp | 3 hours: £34pp

*Additional charge on top of bottomless drinks

COCKTAILS: APEROL SPRITZ, MARGARITA,
PORN STAR MARTINI, ESPRESSO MARTINI, PROSECCO

EXTRAS

BUCKETS OF BEER

Heineken, Asahi, Peroni, Peroni GF, Heineken 0.0, Asahi 0%.

CHAMPAGNE RECEPTION

Moët & Chandon Impérial Brut, Champagne, France.

MAGNUM (1.5L)

Whispering Angel Rosé, Provence, France

Moët & Chandon Impérial Brut, Champagne, France.

JEROBOAM (3L)

Whispering Angel Rosé, Provence, France.

Moët & Chandon Impérial Brut, Champagne, France.

FROM £36

£16pp

£120

£195

£210

£600



FOOD

OYSTERS

£280 PER BOX OF 50

Choice of Jersey, Carlingford or Cumbrae oysters.

CHARCUTERIE

£250 PER BOARD

Artisan meats, duck liver parfait, wild mushroom rillettes, pickles, black garlic flatbread - serves 10.

CHEESEBOARD

£250 PER BOARD

Aged cheddar, organic cheeses, honeycomb, chilli jam, grapes, figs, dragon fruit, sea salt plums, date toasts, mixed pickles, marinated olives - serves 10.

MINI DESSERT SELECTION

£7 PER PERSON

Lemon crumble, hazelnut cake, vanilla cream choux bun, almond creams, pear, a selection of lime, caramel, cocoa financiers.

CHATEAUBRIAND

£325

1.5kg Aged fillet of Beef, vine cherry tomatoes, grilled portobello mushrooms, garlic roasted potatoes, bearnaise sauce or chimichurri sauce - serves 10.

CHATEAUBRIAND CARVING STATION

FROM £1300

A true show-stopper! Carving station with dedicated chef to hand carve and plate individual portions of Chateaubriand with all the trimmings!

GRAZING TABLES

PRICE UPON REQUEST

Combine our charcuteries and cheeseboards to make a show stopping grazing table.

EXTRAS

TOURNAMENTS

FROM £500

Turn up the adrenaline with tournaments! Combining freeplay, team races, and a high-stakes final to deliver an unforgettable event that sparks fierce competition and unforgettable moments.

FLAGS

£20

Our iconic chequered flag - perfect for the winning team.

TROPHIES

FROM £50

Mini trophies to celebrate your group's champions. Hand them out to your winners and settle the debate once and for all - bragging rights included.

SIMULATOR SCREENS

FROM £200

Showcase your logo, campaign or bespoke visuals directly on our racing simulator screens for a fully branded immersive experience.

COCKTAIL RIPPLE

FROM £200

Personalise your cocktails with custom logos, messages and images printed directly onto the foam for a unique interactive touch.

DJ & PHOTOBOOTH

FROM £400

On request.

THE BRIEFING ROOM

EXCLUSIVE PACKAGE • LONDON ST. PAUL'S


ARCADE

Step into high gear with our most premium F1® Arcade experience. A selected blend of our best sellers and seasonal favourites, designed to put you in pole position.

£75 PER PERSON

SHARING PLATES

SEARED SCALLOPS **AG**

Wasabi cream, caviar.

MEDITERRANEAN CHICKEN SKEWERS **AG**

Rosemary crisp.

STILTON CREAM TOAST

Spiced honey roasted pumpkin, cranberry.

MUSHROOM & TRUFFLE BLINI **V**

Truffle, Parmesan.

BRAISED BEEF YORKSHIRE PUDDING

Parsnip purée, parsnip crisp.

HABANERO CHEESE BITES **V**

Cranberry ketchup.

GOAT'S CHEESE TART **V**

Caramelised onions, fig, hot honey.

CONFIT DUCK BLINI

Orange, cherry, Port.

SMOKED SALMON RYE TOAST

Horseradish cream, caviar on toasted rye bread.

TOSTADAS

SPICY TUNA

Spicy marinated yellowfin tuna, avocado, coriander, sesame seeds.

CHARRED AUBERGINE **PB**

Spiced charred aubergine, hummus, za'atar, hazelnut, pomegranate.

FLATBREADS

TRIPLE PEPPERONI

Mozzarella, tomato.

CAPRESE **PB**

Basil pesto, cherry tomatoes, superstraccia.

FESTIVE **V**

Aged camembert, sweet onions, hot honey, rosemary, sage crisps.

[V] - VEGETARIAN **[PB]** - PLANT-BASED **[AG]** - AVOIDING GLUTEN **[N]** - NUTS

Packages are for a minimum of 6 guests, the whole group must book the same package. Plant-Based and Avoiding Gluten alternatives are available upon request, please notify us during the booking process. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is included at 20% and a 15% discretionary service charge will be added to your bill. Racing is not included in the package price.