



*An Unforgettable  
Christmas*

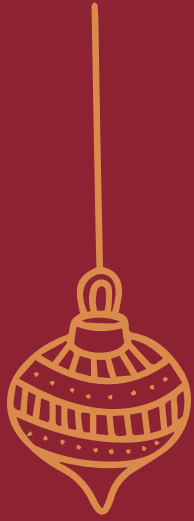
*at*

**ST VINCENT**  
EST. 2024

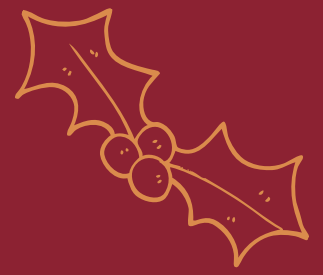
01743 281977

[hello@stvincentshrewsbury.co.uk](mailto:hello@stvincentshrewsbury.co.uk)

[www.stvincentshrewsbury.co.uk](http://www.stvincentshrewsbury.co.uk)



# Christmas at St Vincent



## **Plan Your Perfect Event at St Vincent**

From intimate dinners to lively celebrations, we've got everything you need to host something special.

Delicious Food, Your Way Whether you're after a relaxed tapas-style evening with our small plates or wave menu, or a full three-course sit-down meal, we've got you covered.

## **Spaces That Fit Just Right**

Hosting a cosy get-together for 10? Or a private event for up to 60? St Vincent offers a variety of spaces to suit your style, size, and vibe.

## **Made to Match Your Vision**

We believe your event should feel just right. That's why we'll work with you every step of the way — planning the details to make sure it's exactly what you had in mind.

Drop us a line to discuss your needs.

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# Christmas Set Menu

**Three course £38.95/Two course £30.45**

Three course only available on Fridays and Saturdays

## To Start

### **Ham hock, parsley and caper terrine**

pickled golden raisins - parsley emulsion – sourdough

### **Pulled beef shin Yorkshire pudding**

fresh horseradish – parmesan

### **Wild mushroom arancini**

mushroom ketchup – parmesan

### **Salmon and prawn fish cake**

caper and dill sauce – frisse

## Main Course

*All served with a selection of seasonal vegetables.*

### **Roast ballotine of turkey**

roast potatoes – pig in blanket – gravy

### **Cider braised pork belly**

hispy cabbage – buttered mash - pork and cider jus

### **Pan Seared seabass**

leek and bacon fricassee – dill crushed new potatoes

### **Cheese, onion and potato pithivier**

roast shallot – shallot puree

## Dessert

### **Christmas pudding**

brandy sauce – red currents

### **Warm Chocolate Brownie**

Vanilla ice cream – walnuts

### **Vanilla crème brulee**

mulled wine poached pear- Shortbread

### **Cropwell Bishop Stilton**

spiced apple chutney – sea salt crackers

# Christmas Wave Menu

**£38.95 per person**

## Wave One

### **Wild mushroom arancini**

mushroom ketchup - parmesan

### **Pulled beef shin Yorkshire pudding**

fresh horseradish & parmesan crumb

## Wave Two

### **Ham Hock and parsley croquettes**

parsley emulsion

### **Deep fried brie bites**

cranberry chutney

## Wave Three

### **Turkey and stuffing Sliders**

cranberry mayo – pig in blanket

### **Salmon and prawn Fish Cake**

Caper and dill sauce - Frisse

## Wave Four

### **Vanilla crème brulee**

Mulled wine poached pear – shortbread

### **Cropwell bishop stilton**

spiced apple chutney – sea salt crackers



# Christmas Small plate Menu

**£38.95 per person**

*For the Table*

**Spiced garlic hummus – padron peppers**  
**salted almonds – gordal olives**  
**flat breads – focaccia**

*Pick two*

**Pulled beef shin Yorkshire pudding**  
fresh horseradish & parmesan Crumb

**Wild mushroom arancini**

mushroom ketchup – parmesan

**Salmon and prawn fish cake**

caper and dill sauce – frisse

**Ham Hock and parsley croquettas**

parsley emulsion - parmesan

**Deep fried brie bites**

cranberry chutney

**Turkey and stuffing Sliders**

cranberry mayo– pig in blanket

**Cider Braised belly pork taco**

Korean bbq sauce – spring onion –  
sesame

**Roasted beetroot and goats cheese  
salad**

walnuts – pickled golden raisins

**Pigs in blankets**

cranberry mayo

**Pork, sage & onion stuffing**

gravy

**Tempura king prawns**

pickled red cabbage slaw – siratcha  
mayo

**Mulled wine poached pear salad**

walnuts - stilton salad

*Pick One*

**Roast potato bravas – garlic aioli**

**Maple roasted root vegetables**

**Truffle and parmesan fries**

**Rocket, pickled shallot and parmesan salad**

*Dessert*

**Christmas pudding**

brandy sauce – red currents

**Warm Chocolate Brownie**

Vanilla ice cream – walnuts

**Vanilla crème brulee**

mulled wine poached pear - Shortbread

**Cropwell Bishop Stilton**

spiced apple chutney – sea salt crackers

# Drinks Packages

## Favourite wine package - £17.50 per person

mulled wine or fizz on arrival

½ a bottle of wine per person

Choose from the following:

red - baccolo rosso, Italy

770 miles zinfandel, usa

Paso-primero, Spain

white - Paso-primero blanco, Spain

las pampas white malbec, Argentina

levre piquante picpoul de pinet, france

Rose - Minim ipg mediterranean

## Classic wine package - £23.50 per person

glass of cremen de loire on arrival

½ a bottle of wine per person

Choose from the following:

red - kumeu village pinot noir - 2023 - New Zealand

barbera d'asti superiore, Italy

bogle vineyards merlot, usa

white - killibinbin 'shiver' chardonnay - Australia

petit chablis, chartron et trebuchet - france

rag and bone riesling - australia

rose - #lou by peyrassol cotes de provencde rose - france

Paso-primero rose, Spain

For every booking there's the option to upgrade to  
bottomless drinks (AS PER BOTTOMLESS LUNCH

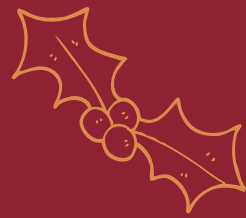
MENU) for a period of 2 hours £25 per person

Must be taken by the whole table





# Drinks Packages



## **Fine wine package - £37.50 per person**



champagne on arrival

½ a bottle of wine per person - choose from the following:

red - domaine de bellène, cotes de nuits-villages  
vieilles vignes - France

chante cigale chateauneuf du pape, france

no fine print Cabernet Sauvignon - usa

white - sancerre domaine hubert brochure, france

chablis 1er cru vaucoupin - france

Savigny-lès-beaune blanc, domaine de hellène -  
france



rose - sanceere rose, firmin desert - france



buckets of beer - 5 bottles £22.50 - 10 bottles £40

Choose from the following:

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ASAHI

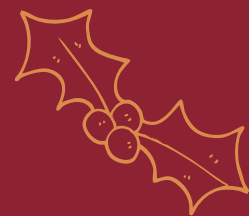
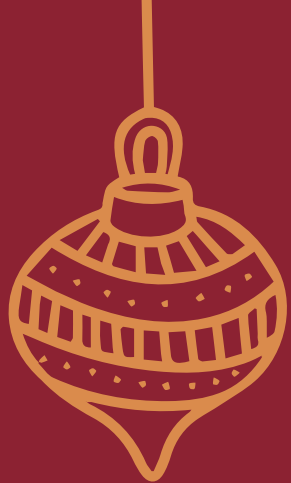
BUTTY BACH

HPA

For every booking there's the option to upgrade to  
bottomless drinks (AS PER BOTTOMLESS LUNCH  
MENU) for a period of 2 hours £25 per person

Must be taken by the whole table





# Bottomless Brunch

## EVERY SATURDAY

### 12-5PM

### £42.50 per person

### Pick Two

**Pulled beef shin Yorkshire pudding**  
fresh horseradish & parmesan Crumb

**Wild mushroom arancini**

mushroom ketchup – parmesan

**Salmon and prawn fish cake**

caper and dill sauce – frisse

**Ham Hock and parsley croquettes**

parsley emulsion - parmesan

**Deep fried brie bites**

cranberry chutney

**Turkey and stuffing Sliders**

cranberry mayo– pig in blanket

**Cider Braised belly pork taco**

Korean bbq sauce – spring onion –  
sesame

**Roasted beetroot and goats cheese  
salad**

walnuts – pickled golden raisins

**Pigs in blankets**

cranberry mayo

**Pork, sage & onion stuffing**

gravy

**Tempura king prawns**

pickled red cabbage slaw – siratcha  
mayo

**Mulled wine poached pear salad**

walnuts - stilton salad

### Pick One

**Roast potato bravas – garlic aioli**

**Maple roasted root vegetables**

**Truffle and parmesan fries**

**Rocket, pickled shallot and parmesan salad**

### Drinks Included

house fizz

house wines

house spirits

Bottles of larger

mimosa

Upgrade to cocktails for £10





# Exclusive Hire

## Looking for a private space then look no further

Private Spaces for Parties, Dinners & Everything in Between  
Got a group of 20 to 120? We've got the perfect space for you.

### **The Tasting Room**

Tucked away on the first floor, this cosy spot is great for:

- Up to 40 guests for a sit-down meal
- Up to 60 guests if you're planning a more mingling-style, standing event
- It even has its own bar—yes, your very own bar—which we'll happily stock with your favourite drinks.

### **The Restaurant**

Need a little more room? Our restaurant can host:


- 50 guests for a seated meal
- 75 guests for a standing celebration

### **Go Big? Go Full Venue!**

Throwing a big bash? Take over the whole place:

- Up to 120 people can enjoy a sit-down feast across both floors
- Or 150 guests for a standing event with all the vibes

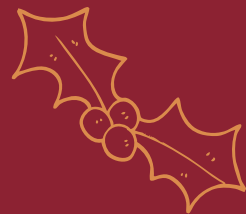
Oh, and when you hire a space, you're in charge of the soundtrack—send us your playlists and we'll make sure your tunes set the mood from start to finish.



*Minimum spends apply when hiring spaces exclusively.  
Please contact us for further details.*



*Looking for something  
different?*



## **Why not include a wine tasting!**

start your evening off trying some fabulous wines with our expert sommelier.

**Prices from £25.00 per person**



We'll work with you to plan a tasting that's tailored just for you — from the wines you try to the food you enjoy alongside them.



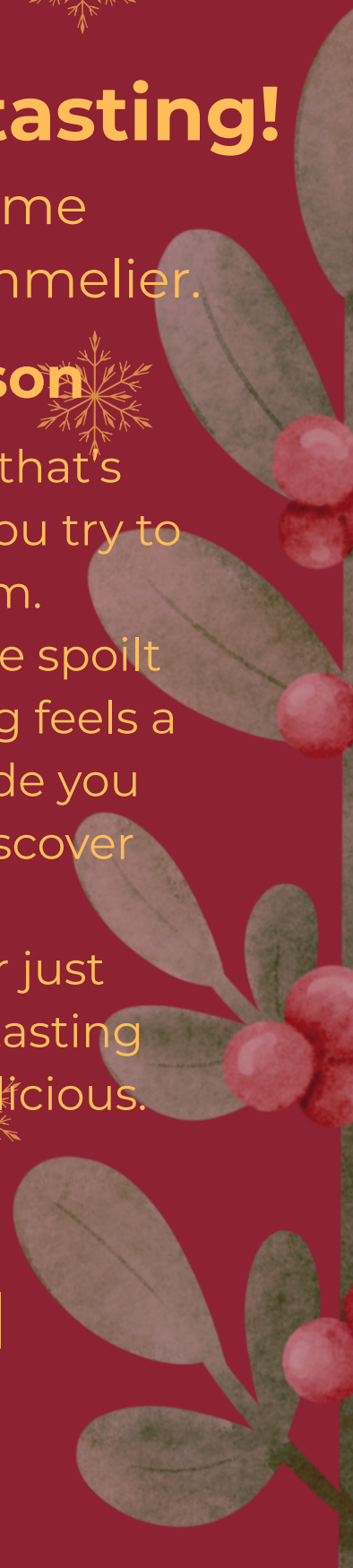
With over 350 wines on our list, you'll be spoilt for choice. But don't worry — if choosing feels a little overwhelming, we're here to guide you every step of the way and help you discover something you'll love.



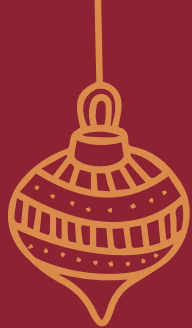
Whether you're a seasoned sipper or just getting started, we'll help make your tasting experience relaxed, fun, and totally delicious.



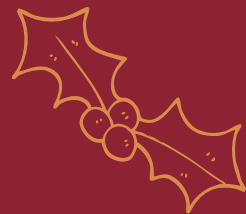
**Minimum of  
12 guests required**







# Terms & Conditions



To ensure everything runs smoothly for your party, please take a moment to read the following:

- **Provisional Bookings:** All bookings are considered provisional until we receive both a deposit and your full food pre-order.  
(Deposits can be made by card, debit card, or BACS transfer only.)
- **Cancellations & Damages:** Please note, deposits are non-refundable for cancellations made less than 48 hours before your booking. Charges may also apply for any loss or damage caused during your event.
- **Dining Time:** All Christmas parties are allocated a 2.5-hour dining window.
- **Punctuality:** It's essential that your entire party arrives and is seated at the time of your booking. Late arrivals or incomplete parties may result in your booking being moved to a different time, date, or a reduced menu.
- **Table Requests:** While we'll do our very best to honour specific table or layout requests, we cannot guarantee exact seating arrangements.
- **Decorations:** Please coordinate with the St Vincent team regarding any table decorations ahead of your booking to avoid any issues on the day.
- **Service Charge:** A discretionary 10% service charge will be added to your final bill.
- 

We're here to help make your celebration as enjoyable and seamless as possible

Thank you for your understanding and cooperation.



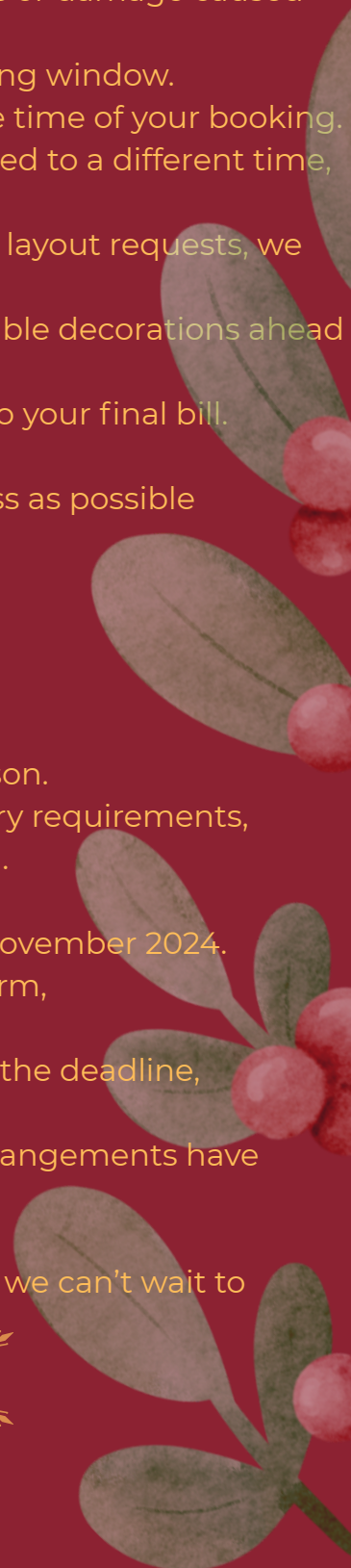
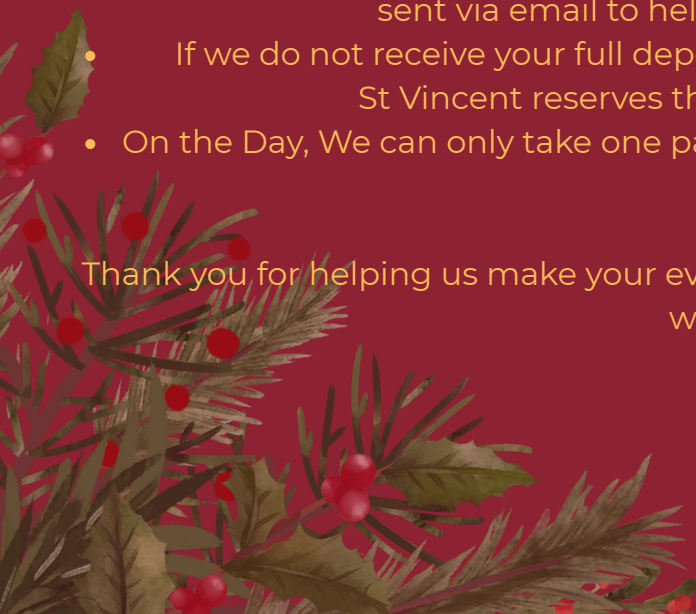
## Making a booking

To confirm your booking, we require a £10 deposit per person. We also ask for your full food and drinks pre-order, along with any dietary requirements, to be submitted using the pre-order form we'll send you.

### Key Dates & Info:

- Pre-orders must be completed and returned by Wednesday 12th November 2024.
- We can only accept final pre-orders using our official form, sent via email to [hello@stvincentshrewsbury.co.uk](mailto:hello@stvincentshrewsbury.co.uk)
- If we do not receive your full deposit and completed pre-order by the deadline, St Vincent reserves the right to release your booking.
- On the Day, We can only take one payment per table, unless prior arrangements have been made.

Thank you for helping us make your event run as smoothly as possible, we can't wait to welcome you!





# *The Perfect Present*

**Give the Gift of Wine This Christmas  
Because let's be honest, wine beats socks  
every time.**

**Whether it's a show-stopping bottle, one of  
our Christmas wine bundles, wine tastings,  
or a gift voucher to spend in our restaurant  
or shop, we've got festive gifting all wrapped  
up.**

**All of our festive vouchers and wine bundles  
will be available to purchase in person and  
online from the start of November.**

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