

St Vincent Arms Christmas Menu 2022

2 Courses - £25 / 3 Courses £30 PRE ORDER ONLY

STARTERS

TRADITIONAL PRAWN COCKTAIL

BAKED MUSHROOMS TOPPED WITH GOATS CHEESE WITH CRANBERRIES AND A PESTO DRESSING (V)

PORK BELLY BITES WITH HOISIN SAUCE, SESAME SEEDS AND PRAWN CRACKERS

CHICKEN LIVER PARFAIT WITH ONION JAM AND TOAST

SOUP OF THE DAY WITH CRUSTY BREAD

MAIN COURSES

ROAST TURKEY WITH ROAST POTATOES, STUFFING, PIGS IN BLANKETS, VEGETABLES AND GRAVY

HALIBUT WITH CHORIZO, GARDEN PEAS AND A WHITE WINE AND BUTTER SAUCE

SLOW BRAISED DUCK LEG IN A RED WINE BOURGUIGNON SAUCE WITH PARSLEY MASHED POTATO

BREAST OF GUINEA FOWL ON BRAISED LEEKS WITH A BLACK PUDDING CRUMB AND AN APPLE AND CIDER SAUCE

BEETROOT, STILTON AND SPINACH WELLINGTON WITH A PORT WINE SAUCE (V)

DESSERTS

MINCEMEAT AND MARZIPAN TART WITH ICE CREAM

CHRISTMAS PUDDING WITH RUM SAUCE

STICKY TOFFEE PUDDING WITH ICE CREAM

RASPBERRY AND MERINGUE SUNDAE

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY PLEASE LET US KNOW BEFORE MAKING A BOOKING WHOLE TABLE MUST ORDER FROM THE SAME MENU AVAILABLE 1ST TO 23RD DECEMBER EXCLUDING SUNDAYS