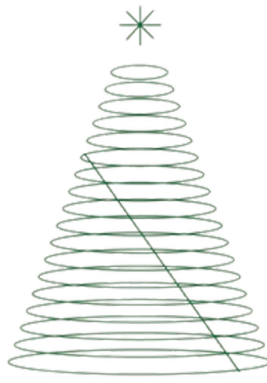


FESTIVE MENU

PRE BOOKING ONLY

TWO COURSE: £26

THREE COURSE: £30



VICTORIA HOTEL

AVAILABLE

THURSDAY TO SUNDAY

DECEMBER 2024

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

toasted sourdough croutons, chilli oil & creme fraiche (vgoa)

ROASTED SCALLOPS

garlic herb butter & white port (£3 supplement)

CHARGRILLED LAMB KOFTE

tahini dressing, pomegranate, parsley & tzatziki

MAINS

BUTTER ROASTED TURKEY BREAST

goose fat roast potatoes, pigs in blankets, pork & chestnut stuffing, seasonal vegetables & homemade gravy

TRADITIONAL NUT ROAST

garlic and rosemary roast potatoes, stuffing, seasonal vegetables & gravy (v/vg)

HANDMADE STEAK & STOUT PIE

beef dripping chips, buttered savoy cabbage & bone marrow gravy

HANDMADE PUMPKIN & SAGE TORTELLONI

roasted vine tomato & chilli sauce, herb oil & pecorino (vgoa)

VICTORIA CHRISTMAS BURGER

2 x 4oz smash burgers, streaky bacon, pork and chestnut stuffing, double cheese & cranberry sauce with skinny fries & coleslaw

SIDES / EXTRAS

GOOSE FAT ROAST POTATOES & HOMEMADE GRAVY £6.5

BEEF DRIPPING CHIPS £4.5

PIGS IN BLANKETS £7.5

CHORIZO PICANTE £6.5

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

with brandy cream

HOMEMADE CHOCOLATE AND SALTED CARAMEL POT

with baked shortbread

SELECTION OF CHEESE

with biscuits, festive chutney & grapes (£3 supplement)

OUR HOMEMADE FOOD IS SOURCED LOCALLY AND PREPARED ON THE PREMISES.

PLEASE INFORM A MEMBER OF STAFF OF ALLERGIES OR DIETARY REQUIREMENTS.