VICTORIA HOTEL
Festive menu 2026
Two courses £28 Three courses £35

Appertif

Negroni	£12
Kir Royale	£12
Snowball	£7
Spritz (Campari or Aperol)	£10

Starter

Spiced butternut squash soup *with homemade rolls (vgoa)*
Scallops roasted in their shells *with garlic butter and white port (£3 supplement)*
Goats cheese tart *with confit onion chutney*
Chicken liver parfait *with Melba toast & port jelly*

Main

Butter roasted turkey breast
with beef dripping roast potatoes, seasonal trimmings and gravy
Stock brined pork belly
with beef dripping roast potatoes, seasonal trimmings and gravy
Dover Sole meunière, beurre noisette , *lemon, fresh parsley and fries (£3 supplement)*
Handmade Steak and Ale Pie
with buttered greens chips and gravy
Handmade Mushroom pie (vgoa)
With buttered greens, chips and gravy

Pudding

Christmas pudding *with brandy sauce (vgoa)*
Sticky toffee pudding *with custard (vgoa)*
Chocolate torte *with vanilla gelato (vgoa)*
Selection of fine cheese, *butter, crackers & port jelly (£3 supplement)*

Sides

Roast potatoes	£4
Skin on rosemary chips	£4
Pigs in blankets	£4
Cauliflower cheese	£5

From the Bar

Poças Vintage Port	£7
Baileys hot chocolate	£7
Ameretto Affogato	£7

Pre order only.
All orders to be sent in to info@thevictoriaeastbourne.co.uk 2 weeks prior to booking.

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Pre Order Form

Please return completed form to a member of staff at the Victoria Hotel or via email (info@thevictoriaeastbourne.co.uk) and retain a copy for your records.

A non refundable deposit of £10 per person will be taken at the time of booking.
Please include any additional information such as child meal or allergies in section ‘notes’
Please be sure to fill all sections of this form.
For parties with more than 15 guests please fill additional forms to include all guests orders.

We look forward to hosting you!

Booking Name:

Booking Date:

Booking Time:

Number of guests:

Contact telephone number:

Contact Email:

NAME	STARTER	MAIN	DESSERT	NOTES