

THE VICTORIA

MILE END - E3 5TH

festive menu
24th Nov - 31st Dec

FESTIVE *set course*

Office parties, family gatherings & celebrations with friends. We've created two menus to cater for all without a dry turkey insight. Available all day from midday, 24th November to 31st December.

1 course £35pp
3 course £40pp

STARTER

Cured Chalkstream trout, blood orange creme fraiche
Duck parfait, potato terrine, kumquat jam
Dorset crab tart, frisee salad, apple, sorrel
Ruby & golden beets, chestnuts, endive, whipped goat's curd
Scallop & smoked haddock gratin, brown butter crumb

MAIN

Peterhead cod fillet, chestnut & rosemary crumb, anchovy hollandaise
Port braised Hereford beef, parsnip crisps
Salt-baked celeriac, cauliflower puree, raisin & pine nut gremolata
Norfolk turkey crown, pigs, stuffing, cranberry
Cornish monkfish wellington, lobster veloute (£8 supplement)

With roast potatoes, sprouts, carrots & parsnips

PUDDING

Sticky toffee pudding
Chocolate torte, amaretto cherries
Devon vanilla ice cream, christmas pudding crumb
Cherry cinnamon old fashioned

EXTRAS

Sourdough, lobster butter £2pp
Pigs in blanket £10
Croquettes £3pp

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.

FESTIVE *packages*

From private dining rooms, proper London boozer to cocktail bar, we've brought together some great ideas for festive celebrations. We can cater for all events and happy to work with you to make your booking nice and easy to organise with warm hospitality on the day of your visit.

festive platter £85

Recommended grazing for 2 to 3 guests per platter

Maldon oysters; naked, dressed, fried
Portland hand-picked crab
Orkney mussels
Dorset cockles
Hand-dived Cornish scallops
Potted garlic butter
Grilled samphire
Sourdough, Welsh lobster butter

apertifs

English 75 £15

Alcohol free ginger & cranberry spritz £8
Botivo, cranberry, ginger beer



book & see more here



oysters

£4 per Maldon oyster

£10 per champagne jelly, caviar, creme fraiche dressed oyster

This year we've sold over 40,000 oysters and work directly with Maldon Oyster farm to ensure we get the very best our shores have to offer.

winter alfresco

Our winter beer garden with big top tent, heaters and blankets is the perfect spot for an evening off with drinks and canapes

£19pp

Mulled Cider, Canapes
bookable for 10 - 120 guests
Happy hour cocktails all night

mulled wine

Pre-ordered for £6 per person

drinks packages

We have a range of drinks packages. order and pay before the 31st october for 10% off.

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above
THE VIC

Our new first floor restaurant
open Thurs - Sun
Available for bookings
2-22 guests

0208 712 5125
victoria@yummycollection.co.uk