

christmas @ THE VICTORIA

festive set course

2 Courses £34 (starter & main) 3 Courses £40

STARTERS

- Sourdough - anchovy butter
- Maldon oysters - redcurrant vinegar (addition £3.5)
- Celeriac & cheddar croquette (addition £3.5)
- Mulled wine cured Chalkstream trout - clementine creme fraiche
- Hand-dived scallop - parsnip puree - chestnut crumb
- Honey & sage baked Tunworth cheese
- Pork & turkey skewers - sherry glaze - bread sauce
- St Austell mussels - bacon & cider cream - lemon thyme crumb

MAIN

- Turkey – pancetta – stuffing
- Monkfish fillet
- Chalkstream trout fillet
- Wild mushroom wellington
- Braised beef cheek
- Garlic & thyme roasties // Sprouts // Red cabbage
- Parsnips & carrots // Cauliflower cheese
- Pint of pigs (addition £10)

DESSERT

- Sticky toffee pudding
- Ice cream - Christmas pudding crumb
- Blue cheese – apple & pear chutney
- Cherry & cinnamon Old fashioned
- Warm mince pies & coffee (addition £5)

festive feasting menu

£60 per person recommended for our private dining experience

- Sourdough, anchovy butter
- Maldon oysters, redcurrant vinegar
- Celeriac & cheddar croquette
- Mulled wine cured Chalkstream trout, clementine creme fraiche
- Hand-dived scallop, parsnip puree, chestnut crumb
- Burrata, samphire, lemon thyme crumb
- Pork & turkey skewers, sherry glaze, bread sauce
- St Austell mussels, bacon & cider cream
- Delica pumpkin, whipped goats curd & walnuts
- Garlic & thyme roasties

- Warm mince pies
- Honey & sage baked Tunworth, crostini



English Sparkling Bellini £10

Prosecco Mimosa £9

Bergamot Spritz (Low Alcohol) £10
Italicus bergamot, yuzu tonic, citrus

London Caleño (Alcohol Free) £8
Light and Zesty Caleño paired with LE Tonic

digestifs

Yule time old fashioned £12
Woodford, clove, cinnamon spiced syrup

Espresso No-tini (Alcohol Free) £7.5
Caleño dark & spicy, Espresso & vanilla syrup

MULLED WINE £6pp
can be warmed and ready for your arrival

PRIVATE DINING

Our splendid room is available with sensible minimum spends. for parties of 8 to 16 guests

DRINKS PARTIES

More informal parties can book for drinks in the pub, please book via the link and we'll be in contact for larger groups



(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.