



**THE**  
**VICTORIA**  
*festive menu*  
23rd 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, clementine crème fraiche  
Baked dorset crab tart, frisee salad, apple, sorrel  
Game terrine, house pickles, sourdough  
Cornish diver scallop gratin, brown butter crumb  
Ruby & golden beets, roasted walnuts & endive (vg)

## MAIN

Turkey crown, pigs, stuffing, cranberry  
Braised beef cheek, parsnip crisps (£5 supplement)  
Porchetta, apple, sage  
Hake fillet, lobster bisque,  
Delica pumpkin, raisin & pine nut gremolata (vg)  
With roast potatoes, sprouts, carrots & parsnips

## PUDDING

Sticky toffee pudding, toffee sauce  
Chocolate brownie (vg)  
Vanilla ice cream, christmas pudding crumb  
Espresso martini (£5 supplement)

## EXTRAS

Baked sourdough loaf, dorset sea salt £8  
Cauliflower cheese £8  
Christmas stuffing £8

(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 boozers to cocktail bars, 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.

## *standing menu* £28pp

Minimum 20 guests

Pick Five of the following, to eat standing and mingling.

baked dorset crab tart  
cured chalk stream trout  
game terrine  
scallop gratin  
ruby & golden beets, goat's cheese tart  
roast potatoes & gravy  
Stuffing  
pigs in blankets  
Sticky toffee pudding



## *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.

## *mulled wine*

Pre-ordered for £7 per person

OR Alcohol free mulled cider (£4pp)

## *drinks*

English 75 £15

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



*book & see more here*

## *under canvas*

For large parties over 20 guests in our big top tent with outdoor heating and Xmas lights

Hog roast baps with roast potatoes & Gravy  
£18 per person

## *new year's eve*

Book your place from 7pm  
Closing out the year with good music,  
good grub and most importantly  
good company.

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# ABOVE

THE VIC

Our new 1st floor restaurant  
open Thurs - Sun  
Available for bookings  
2-22 guests

0208 712 5125  
[victoria@yummycollection.co.uk](mailto:victoria@yummycollection.co.uk)