

THE VICTORIA | MILE END

*christmas brochure*



## THE VICTORIA

Our award-winning pub East End boozier that's big on fish has undegone a transformation over the last two years.

We have a mix of eclectic private spaces as well as a traditional light and airy pub. We can cater for groups as small as 2 right up to 50 people. Ideal for celebrations, personal occasions, and corporate events.

We serve food from Midday everyday and as well as our daily menu we have several packages to make booking an event clear and transparent.

Because we are an independent business, we can make changes to cater for all dietary requirements and our team are hands on to help and make your event memorable.

Bookings can be as simple as just running a tab and enjoying a few social drinks right through to a full three course private dining.

At our heart we are a pub and open to all.



## FIRST FLOOR PRIVATE DINING

Our stunning new first floor private dining room and bar is available for private events. A special departure from the pub with a cosy feel with art installations and unique small details.

- ~ Accommodates 8 to 20 people around a one large dining table
- ~ A open plan reception cocktail bar is included for pre & post dinner drinks
- ~ Dedicated server to look after you for the whole event
- ~ Set course or tasting menus available
- ~ Lunch 12 to 5pm, Dinner 6 to 11pm
- ~ £200 hire fee





## FIRST FLOOR FUNCTIONS

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Our stunning new first floor private dining room and bar is available for private events. A special departure from the pub with a cosy feel with art installations and unique small details.

~ 15 to 30 people

~ buffet style food available with pre-order

~ exclusive reception bar for cocktails and drinks packages

~ 12 to 5pm daytime

~ 6 to 11pm evening

~ £200 hire fee

## SET COURSE

2 COURSE £36 / 3 COURSE £40

### FOR THE TABLE

e5 bakehouse sourdough - lobster & chive butter

### TO START

Crab rice - tiger prawn - scallop - samphire

Treacle cured trout - rosti - remoulade GF

Smoked mackerel pate - cranberry - crostini GF\*

Braised pork cheek - creamed polenta - crispy kale

Baked St. Marcellin camembert - mulled pear chutney -  
walnuts GF\* V

Chestnut gnocchi - mushroom veloute - wild mushrooms  
VG

### MAINS

Cod fillet - cauliflower puree GF

Whole bream - samphire GF

Pork belly - artichoke GF

Spinach & squash pativier - crispy sage VG

Chicken supreme - creamed leeks GF

### SHARING SIDES

Sprouts & chestnuts, Roast potatoes, thyme & garlic

Parsnips & carrots with honey, Braised red cabbage

### EXTRAS

Pint of pigs £20

Dozen oysters £38

Shellfish platter £60

### DESSERTS

Black Forest chocolate mousse GF

Apple & cranberry crumble VG

British cheese, crackers, chutney - £3

Skip dessert, have an espresso martini



## TASTING MENU

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### SMALL PLATE FEASTING

£75 per person

E5 bakehouse sourdough  
crab butter

Oyster selection, 2 British rock oysters each,  
tabasco- lemon, shallot vinegar

Bi-catch fritto misto  
Citrus & fennel cured steelhead trout  
Diver scallops  
sea vegetables, beurre blanc  
Crab salad, grapefruit & dill

BBQ monkfish tail

Triple cooked chips  
greens & bearnaise sauce

Cherry pavlova & pistachio brittle





## PRIVATE DINING

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Exceptional sustainable whole fish  
£95 per person

E5 bakehouse sourdough - lobster & saffron  
butter

### STARTER

Hot shellfish platter

St Austell Bay Mussels, Dorset clams,  
Dorset cockles, Baked dressed Dorset Crab,  
Diver scallop, whelks, oysters, prawns

### MAINS

Whole turbot for the table - butter & keta caviar  
sauce

Garlic & thyme roasted new potatoes  
Tender-stem broccoli – salsa verde

### DESSERT

Cherry pavlova pistachio brittle

### EXTRAS

Dozen Maldon oysters £35

We fish all our sea from the UK coast, dishes may  
vary due to availability and weather at sea.

5 days booking notice required.





## DRINKS PACKAGES

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**GOLD** £34 per person

Seasonal House Cocktail

1/2 Bottle Paco Albarino (white wine) OR

Don Jacobo Rioja (red wine) OR

3x Peroni bottles

**SILVER** £26 per person

Rose Lillet & Prosecco spritz on arrival

1/2 Bottle Errazuriz Sauvignon Blanc (white wine) OR

Son Excellence Syrah (red wine) OR

3x Peroni bottles

**BRONZE** £18 per person

Prosecco on arrival

1/2 bottle house wine OR

2x Peroni bottles

**Cocktails** £24 per person

3x cocktails per person, choose any 3 of our seasonal house cocktails

**ALCOHOL FREE PACKAGE** £18 per person

Bottomless AF cocktails from our menu  
(standard soft drinks and hot drinks inc)







*contact*

BOOK [HERE](#) INSTANTLY

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