



— THE VICTORIA —
FESTIVE MENU
— 2023 —

2 courses £28

3 courses £34

STARTERS

Spiced Butternut Soup

crispy leeks, aged olive oil (gf, vg option)

Scottish Hot Smoked Salmon Mousse

pickled cucumber & fennel salad, sumac crème fraîche (gf option)

Chicken Liver & Cognac Pâté

quince jelly, toasted sourdough, pea shoots (gf option)

Goats Cheese & Caramelized Red Onion Tart

rocket, aged balsamic glaze (v)

MAINS

Roast Breast & Slow Cooked Leg of Turkey

sage & onion stuffing, garlic & thyme roast potatoes, chestnut sprouts, glazed parsnips & carrots, braised red cabbage, pigs in blankets & gravy (gf option)

Pan Fried Sea Bass

brown shrimp & caper butter, herb crushed potatoes, torched vine tomatoes, tender stem & tendrill pea shoots (gf)

Slow Braised Shin of Beef

horseradish mash, glazed parsnips & carrots, Cavalo Nero & red wine jus (gf)

Roasted Butternut Squash Stuffed with Chickpeas

sweet potatoes, walnuts & lentils, braised red cabbage, roast potatoes & savoury gravy (vg, gf)

DESSERTS

Classic Christmas Pudding

brandy sauce (v)

Chocolate & Orange Cheesecake

clementine compote (v)

Sticky Toffee Banana Pudding

treacle toffee sauce, vanilla bean ice cream (v)

Selection of British & Continental Cheese

chutney, crackers & grapes (v, gf option)

THE VICTORIA

FESTIVE MENU

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GUEST

Please fill in the name of diner & indicate if they require the gluten free or vegan options on the menu. The scan & return to info@thevictoriawoodham.co.uk or hand to a member of staff.

NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME	NAME
VG	GF	VG	GF	VG	GF	VG	GF	VG	GF	VG

PARTY NAME:

EMAIL:

TEL:

PARTY DATE:

PARTY TIME:

TWO COURSES @ £28:

THREE COURSES @ £34:

TOTAL TO PAY: DEPOSIT: LEFT TO PAY:

PLEASE TICK TO INDICATE FOOD CHOICES. EG: ☒

SPICED BUTTERNUT SOUP, CRISPY LEEKS, AGED OLIVE OIL
(gf, vg option)

SCOTTISH HOT SMOKED SALMON MOUSSE, PICKLED
CUCUMBER & FENNEL SALAD, SUMAC CRÈME FRAICHE
(gf option)

CHICKEN LIVER & COGNAC PATE, QUINCE JELLY, TOASTED
SOURDOUGH, PEA SHOOTS (gf option)

GOATS CHEESE & CARAMELIZED RED ONION TART,
ROCKET, AGED BALSAMIC GLAZE (v)

STARTERS

ROAST BREAST & SLOW COOKED LEG OF TURKEY, SAGE &
ONION STUFFING, GARLIC & THYME ROAST POTATOES,
CHESTNUT SPROUTS, GLAZED PARSNIPS & CARROTS,
RED CABBAGE, PIGS IN BLANKETS & GRAVY (gf option)

PAN FRIED SEA BASS, BROWN SHRIMP & CAPER BUTTER, HERB
CRUSHED POTATOES, TORCHED VINE TOMATOES, TENDER
STEM & TENDRIL PEA SHOOTS (gf)

SLOW BRAISED SHIN OF BEEF, HORSERADISH MASH, GLAZED
PARSNIPS & CARROTS, CAVALO NERO, RED WINE JUS (gf)

ROASTED BUTTERNUT SQUASH STUFFED WITH CHICKPEAS,
SWEET POTATOES, WALNUTS & LENTILS, BRAISED RED
CABBAGE, ROAST POTATOES & SAVOURY GRAVY (vg, gf)

MAINS

CLASSIC CHRISTMAS PUDDING, BRANDY SAUCE (v)

CHOCOLATE & ORANGE CHEESECAKE, CLEMENTINE
COMPOTE (v)

STICKY TOFFEE BANANA PUDDING, TREACLE TOFFEE SAUCE,
VANILLA BEAN ICE CREAM (v)

SELECTION OF BRITISH & CONTINENTAL CHEESE,
CHUTNEY, CRACKERS & GRAPES (v, gf option)

DESSERTS

£10 per head deposit to be made when booking is placed. All deposits are deducted from your bill at time of payment. Cancellations must be made within 14 days of your reservation to secure a refund of your deposit.

Many of our dishes can be made to accommodate vegans or adapted to be gluten-free. In the pre-order form above please indicate by each guest if they require the (vg - vegan) or (gf - gluten free) option of dishes on the menu. Please ask your waiter on the day or discuss with a member of the team when booking any specific dietary requirements. Fish May contains bones. Allergen information available on request.