



The Victoria Hotel

*We endeavour to source the finest, freshest local produce,
ensuring our customers get a real taste of Yorkshire*

CHRISTMAS PARTY MENU

2 Courses £19.95 per head

3 Courses £23.95 per head

~ Mulled Wine to start ~

Starters

Chicken & Orange Parfait

Chicken Liver & Orange Parfait served with Toasted Brioche, Cumberland Sauce & Crunchy Leaves

Plum Tomato & Basil Soup

Served with Warm Bread Roll

Prawn Cocktail

Greenland Prawns dressed with Homemade Marie Rose Sauce served on a bed of leaves and brown buttered bread

Salmon Cake

Pink Salmon & Potato Cake, Lime & Garlic Mayonnaise topped with Pickering Watercress

Mains

Roast Turkey

Served with Sage & Onion Stuffing, Pigs in Blankets, Roast Potato, Honey Roast Parsnip, Creamy Mashed Potatoes, Yorkshire Pudding & Roast Gravy

Sea Bass

Pan Seared Sea Bass Fillet served with Spring Onion Mash & Bloody Mary Sauce

Chicken Breast

Stuffed with Lime & Spinach Mousse, wrapped in Parma Ham served with Cranberry & Port Jus

Brie Tartlet

Brie & Beetroot Chutney Tart served with Salad Garnish, Shallot & Balsamic reduction

All served with Chef's choice of Seasonal Vegetables & Trimmings

Desserts

Christmas Pudding

Warm Christmas Pudding served with Brandy Sauce

Cheesecake

White Chocolate & Baileys

Chocolate Fudge Cake

Warm Chocolate Fudge Cake served with Chantilly Cream

Cheeseboard

Selection of Yorkshire Cheeses served with Homemade Chutney & Port Jelly

Coffee & Mints