



# The Victoria Hotel

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

## CHRISTMAS PARTY MENU 2018

**2 Courses £19.95 per head**

**3 Courses £23.95 per head**

~ Mulled Wine to start ~

### Starters

#### Chicken liver & Orange Pate

Served with toasted brioche, Cumberland sauce & salad garnish

#### Roasted Plum Tomato & Bell Pepper Soup

Served with warm bread roll

#### Prawn Cocktail

Greenland Prawns dressed with homemade Marie Rose sauce served on a bed of leaves & brown buttered bread

#### Duck Spring Roll

Slow cooked confit of Duck bound in hoisin sauce, wrapped in thin pastry served with plum sauce

### Mains

#### Roast Turkey

Served with sage & onion stuffing, pigs in blankets, roast potato, honey roast parsnip, creamy mashed potatoes, Yorkshire pudding & roast gravy

#### Pan Seared Salmon

Served with mashed potato with a lemon & dill sauce

#### Rump of Lamb

Served with fondant potato with a mint & red wine jus

#### Vegetable Risotto

Mixed vegetable & sweet corn risotto

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

### Desserts

#### Christmas Pudding

Warm Christmas pudding served with Brandy sauce

#### Cheesecake

White Chocolate & Raspberry

#### Chocolate Fudge Cake

Warm chocolate fudge cake served with whipped cream

#### Cheeseboard

Selection of Yorkshire Cheeses served with Homemade Chutney

Coffee & Mints