

The Victoria Hotel

THREE COURSE MENU
£45 PER HEAD

Starters

Cream of leek & potato soup
Crème fraiche & bread roll

Chicken and pistachio terrine with orange and cranberry relish

Warm goat's cheese on pear & walnut salad with
a fruity dressing

Tian of crab with prawn, smoked salmon & avocado

Homemade fish & crab cake with lime & ginger sweet chilli dip

Prawn cake served on a bed of curried rice noodles

Smooth chicken liver & cognac pate with
toasted brioche & Cumberland sauce

Moules mariniere
cooked in creamy white wine & garlic sauce
served with garlic bread

Caramelised onion & goats cheese tart

Slow roasted belly pork served with Doreen's black pudding &
apple and cranberry port jus

Mains

Roast supreme of corn-fed chicken, blue cheese & asparagus risotto & crispy pancetta

Summer style lemon basted chicken with feta parsley cous-cous & warm sweet chilli sauce

Slow roasted sage & sausage stuffed belly pork with apple & sweet onion potato with Aspall cyder jus

Crispy skin chicken breast stuffed with sage, shallots & garlic crumbs with potato gratin, sautéed mushroom & spinach jus gras

Roast sirloin of beef, aged 21 days, with chateau potato, Yorkshire pudding & gravy

Pork tenderloin wrapped in parma ham with wholegrain mustard mash, Doreen's black pudding & pink peppercorn & cognac sauce

Chargrilled pork chops in a honey & bourbon glaze with roast new potatoes

Cod loin wrapped in pancetta with roasted vegetables & minted crushed peas

Baked fillet of sea bass sat on a warm niçoise salad & saffron dressing

Paupiette of sea bass fillet stuffed with Whitby crab meat, buttered samphire with a light tomato & pesto sauce

Rump of lamb with fondant potato, buttered broad beans & curly kale with a rosemary & red wine jus

Lamb shank slow cooked in ras el hanout served with cous-cous with Moroccan fragrant sauce

Vegetarian

Pea & mint risotto with parmesan crisp, watercress salad
& chilli oil dressing

Tagine of vegetable lightly spiced on fruit,
vegetable & nut cous-cous
with mint & yoghurt
(vegan option)

Spicy bean burger with melted cheese & onion rings
(vegan option)

Desserts

Swan profiteroles with chocolate sauce

Sticky toffee pudding with caramel sauce

Caramelised lemon tart with raspberry coulis
& raspberry sorbet

Traditional Eton Mess
marinated summer berries with cream and meringue

Chocolate torte with vanilla ice cream & raspberry coulis

Classic summer pudding with clotted cream

White chocolate & blueberry crème brulee
with shortbread

Mango & passionfruit cheesecake with whipped cream

Choose 2 dishes from each course
plus a vegetarian dish if required