









# **FESTIVE FAYRE**

**LUNCHES 2017** 



The Esplanade, Sidmouth, Devon EX10 8RY T 01395 512651 E reservations@victoriahotel.co.uk

w victoriahotel.co.uk









ENJOY OUR FESTIVE MENU IN THE ELEGANT JUBILEE RESTAURANT. OUR MENU HAS BEEN DESIGNED TO MAKE THE MOST OF THE VERY BEST LOCAL, SEASONAL INGREDIENTS TO PROVIDE A CHOICE FOR ALL TASTES ACROSS THE RANGE OF COURSES.

1st - 22nd December (excluding Sundays)

# **FESTIVE LUNCHES**

2 COURSES - £19.00PP

3 COURSES - £23,00PP

# **GROUP OFFER**

Parties of more than 12:

2 COURSES - £18.50PP

3 COURSES - £22,50PP

Both packages include coffee and mints

PARTIES OF 30+ WILL RECEIVE 1 FREE MEAL

Should you have any queries or wish to make a booking for a Christmas Luncheon, please contact our Function Coordinator: Mr Duncan Henshall on 01395 512651 or email: managers@victoriahotel.co.uk

All prices are per person and inclusive of VAT

## LUNCHEON MENU

# COURGETTE AND SQUASH SOUP Parsley Oil

#### HERB ROASTED SALMON

Smoked Salmon Mousse, Pickled Cucumber, Melba Toast

#### CONFIT DUCK TERRINE

Apple Puree, Madeira Sultanas, Pear

\*\*\*

### COPPLESTONE FARM TURKEY BREAST

Chestnut Stuffing, Chipolata Sausage, Cranberry Sauce, Turkey Gravy

#### LOIN OF WEST COUNTRY BEEF

Braised Leeks and Pancetta, Red Wine Jus

#### FILLET OF SEA BASS

Kale, Mushrooms, Salsa Verde

#### ROOT VEGETABLE AND NUT ROAST

Tomato and Vegetable Gravy

Roast Potatoes, New Potatoes Glazed Carrots, Broccoli, Brussel Sprouts

\*\*\*

#### CHRISTMAS PUDDING

Brandy Sauce, Brandy Butter

## EGG CUSTARD TART

Pear poached in Mulled Wine

#### DARK AND WHITE

#### CHOCOLATE CHEESECAKE

Crushed Chestnuts, Creme Chantilly

## CHEDDAR AND STILTON,

Biscuits, Chutney, Celery

\*\*\*

COFFEE AND MINTS