VICTORIA

Special Occasions





CHARLE HOL

14

THAT WILL LAST A LIFETIME

SPECIAL OCCASIONS AT THE VICTORIA HOTEL

For birthdays, christenings, wedding anniversaries, club functions or special family gatherings, all your guests will love the luxurious setting of the Victoria Hotel. Pick out a wonderful room and it will be all yours for the occasion - the sumptuous Jubilee Restaurant or our own contemporary White Room which is ideal for intimate private functions.





THE JUBILEE RESTAURANT

CLASSIC LUXURY BY THE SEA

With its spectacular setting, gorgeous sea views, opulent atmosphere and wonderful cuisine, our Jubilee Restaurant makes the ideal event or party venue - whether it's for a special luncheon for a society, a club event or any other occasion you want to celebrate.

MAXIMUM NUMBER OF GUESTS: 100



THE WHITE ROOM

CONTEMPORARY & SOPHISTICATED

The crisp contemporary decor and glittering chandelier lighting create a relaxed yet sophisticated atmosphere where you can enjoy classic recipes and top quality wine the perfect spot for an intimate lunch with friends, family or colleagues.

MAXIMUM NUMBER OF GUESTS: 30







CHOOSE FROM OUR WONDERFUL ARRAY OF MENU PACKAGES. FROM AN AFTERNOON TEA BUFFET TO A FINE-DINING LUNCHEON, OUR AWARD-WINNING TEAM OF CHEFS GUARANTEE A DINING EXPERIENCE TO REMEMBER



LUNCH PACKAGES



OPTION 1

2 COURSES £25 PER PERSON 3 COURSES £27 PER PERSON

1 Choice of Starter, 1 Choice of Main and 1 Choice of Dessert from the Lunch Menu



OPTION 2

2 COURSES £26 PER PERSON 3 COURSES £29 PER PERSON

2 Choices of Starters, 2 Choices of Mains and 2 Choices of Desserts from the Lunch Menu



OPTION 3

2 COURSES £27 PER PERSON 3 COURSES £31 PER PERSON

3 Choices of Starters, 3 Choices of Mains and 3 Choices of Desserts from the Lunch Menu

ADD FRESHLY BREWED TEA OR COFFEE + £2 Per Person*

For options 2 & 3, pre-orders and detailed place cards are necessary a minimum 2 weeks prior to the function. Lunch packages are available for a minimum of 20 people & include any additional room hire charges. (V) Vegetarian, (VE) Vegan.*Must order for the whole party.

LUNCH MENU

STARTERS

CHOICE OF HOMEMADE SOUP PLEASE CHOOSE 1

Tomato & Red Pepper (V) 112 KCAL | Courgette & Coconut (VE) 122 KCAL Leek & Potato (V) 118 KCAL | Mushroom & Truffle (V) 92 KCAL Lightly Spiced Carrot (V) 131 KCAL | Broccoli & Stilton (V) 167 KCAL

> CHICKEN LIVER PARFAIT 531 KCAL Onion Marmalade, Toasted Brioche

HAM HOCK TERRINE 96 KCAL Apricot Puree, Gherkin Salad

SMOKED SALMON 223 KCAL Trout Rillette, Ciabatta Croutes

ROASTED BEETROOT (V) 166 KCAL Goats Cheese, Orange, Hazelnuts

SHAVED MELON & PINEAPPLE (VE) 54 KCAL Mint & Lime Syrup, Blueberries

MAINS

ROAST LOIN OF BEEF 236 KCAL Yorkshire Pudding, Red Wine Jus

CHICKEN BREAST 884 KCAL Peas, Broad Beans, Pancetta, Beurre Blanc

> ROAST LOIN OF PORK 217 KCAL Apple Compote, Pork Jus

CONFIT DUCK LEG 382 KCAL Orange Sauce

BREAM 465 KCAL Braised Leeks, Caviar Veloute

TROUT 400 KCAL Tomato & Caper Sauce VEGAN COTTAGE PIE (VE) 279 KCAL Vegan Minced Ragu, Crushed Potato Topping

VEGETABLE WELLINGTON (V) 779 KCAL Vegan Jus

VEGETABLES & POTATOES 280 KCAL SALAD & NEW POTATOES 222 KCAL

DESSERTS

BAKED CHEESECAKE 472 KCAL Fruit Compote

CHOCOLATE CARAMEL TART 553 KCAL Whipped Mascarpone

BLACKCURRANT DELICE 392 KCAL Blackcurrant Cream

STICKY GINGER PUDDING 697 KCAL Butterscotch Sauce, Double Cream

RASPBERRY & PISTACHIO FRANGIPANE 701 KCAL Clotted Cream

FRUIT SALAD (VE) 148 KCAL

CHEESE & BISCUITS 673 KCAL

COLD BUFFET PACKAGES



FINGER BUFFET £25 PER PERSON

SELECTION OF SANDWICHES

Ham & Mustard 96 KCAL Roast Beef & Horseradish 127 KCAL Cheddar Cheese & Chutney 211 KCAL Egg Mayonnaise & Cress 161 KCAL Tuna Mayonnaise & Cucumber 133 KCAL Smoked Salmon & Cream Cheese 137 KCAL Prawn Marie Rose 128 KCAL Crab & Mayonnaise 196 KCAL

INDIVIDUAL QUICHES 102 KCAL

MINI PORK PIES 252 KCAL

SAUSAGE ROLLS 99 KCAL

SELECTION OF PASTRIES

Lemon Meringue Pie 237 KCAL Raspberry Mousse 247 KCAL Opera Gateau 224 KCAL

SCONES 298 KCAL With Clotted Cream & Jam

CHEESE BOARD 673 KCAL + £2.50 Per Person Selection of Cheeses, Biscuits,

Chutney, Celery, Grapes

CHARCUTERIE BOARD 206 KCAL + £2.50 Per Person Selection of Cured Meats & Condiments

FRESHLY BREWED TEA OR COFFEE

+ £2 Per Person*



FORK BUFFET £29 PER PERSON

COLD MEATS PLATTER

Ham 82 KCAL Roast Beef 93 KCAL Roast Chicken 69 KCAL

SEAFOOD PLATTER

Prawns 28 KCAL Herb Roast Salmon 97 KCAL Smoked Salmon 74 KCAL

SELECTION OF TERRINES

Ham Hock 43 KCAL Duck 122 KCAL Pork 89 KCAL

SELECTION OF QUICHES 102 KCAL CHOICE OF SALADS

Choose 6 items Potato Salad 108 KCAL Pasta Salad with Tomato Sauce 69 KCAL Spiced Rice Salad 101 KCAL Greek Salad 69 KCAL Mediterranean Vegetable Fregula 60 KCAL Waldorf Salad 118 KCAL Tomato & Basil 56 KCAL Coleslaw 78 KCAL Cucumber & Red Onion 23 KCAL Dressed Salad Leaves 3 KCAL Caesar Salad 109 KCAL

HOT BUTTERED NEW POTATOES 105 KCAL OR CHUNKY CHIPS 182 KCAL

SELECTION OF DESSERTS

Baked Cheesecake 309 KCAL Chocolate Caramel Tart 416 KCAL Blackcurrant Delice 232 KCAL Fruit Salad 73 KCAL

CHEESE BOARD 673 KCAL

+ £2.50 Per Person Selection of Cheeses, Biscuits, Chutney, Celery, Grapes

FRESHLY BREWED TEA OR COFFEE

+ £2 Per Person*



HOT BUFFET PACKAGES



FINGER BUFFET £28 PER PERSON

SELECTION OF SANDWICHES

Ham & Mustard 96 KCAL Roast Beef & Horseradish 127 KCAL Cheddar Cheese & Chutney 211 KCAL Egg Mayonnaise & Cress 161 KCAL Tuna Mayonnaise & Cucumber 133 KCAL Smoked Salmon & Cream Cheese 137 KCAL Prawn Marie Rose 128 KCAL Crab & Mayonnaise 196 KCAL

INDIVIDUAL QUICHES 102 KCAL

MINI PORK PIES 252 KCAL

SAUSAGE ROLLS 99 KCAL

HOT ITEMS

Cod Croquetas 124 KCAL Chicken Goujons & Curried Mayonnaise 48 KCAL Mini Pasties 200 KCAL Vegetarian Pasties 272 KCAL Onion Bhajis & Chilli Sauce 30 KCAL Vegetable Spring Rolls 37 KCAL Scampi & Tartare Sauce 36 KCAL

SELECTION OF PASTRIES

Lemon Meringue Pie 237 KCAL Raspberry Mousse 247 KCAL Opera Gateau 224 KCAL

SCONES 298 KCAL With Clotted Cream & Jam

CHEESE BOARD 673 KCAL

+ £2.50 Per Person Selection of Cheeses, Biscuits, Chutney, Celery, Grapes

CHARCUTERIE BOARD 206 KCAL + £2.50 Per Person Selection of Cured Meats & Condiments

FRESHLY BREWED TEA OR COFFEE

+ £2 Per Person*

Buffet menus are available for a minimum of 30 people and include any additional room hire charges. The White Room is available as a private room for 30 people Informal Buffet Style. Over 30 people would utilise the Jubilee Restaurant and can only be guaranteed private with a minimum of 50 people. *Must order for the whole party. Vegetarian, Vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given.



FORK BUFFET £33 PER PERSON

CHOICE OF SOUPS

Please choose 1 Carrot & Coriander 130 KCAL Tomato & Basil 113 KCAL Leek & Potato 118 KCAL Mushroom 91 KCAL

HOT DISHES

Please choose 1 Beef Bourguignon 884 KCAL Chicken Chasseur 658 KCAL Seafood Pie 203 KCAL Poached Salmon 522 KCAL Vegetable Curry with Pilau Rice 274 KCAL

SELECTION OF VEGETABLES

Roast Potatoes 185 KCAL New Potatoes 69 KCAL Selection of Vegetables 47 KCAL

SELECTION OF DESSERTS

Baked Cheesecake 309 KCAL Chocolate Caramel Tart 416 KCAL Blackcurrant Delice 232 KCAL Fruit Salad 74 KCAL

CHEESE BOARD 673 KCAL + £2.50 Per Person Selection of Cheeses, Biscuits, Chutney, Celery, Grapes

FRESHLY BREWED TEA OR COFFEE + £2 Per Person*

AFTERNOON TEA PACKAGES

VICTORIA CREAM TEA

£23 PER PERSON

SELECTION OF FINGER SANDWICHES

Ham 174 KCAL | Smoked Salmon 175 KCAL Cucumber 121 KCAL | Egg & Cress 288 KCAL

HOMEMADE SCONES 597 KCAL Clotted Cream & Strawberry Jam

A SELECTION OF INDIVIDUAL PASTRIES

Lemon Meringue Tartlet 237 KCAL Raspberry Mousse 247 KCAL Opera Gateau 224 KCAL

FRESHLY BREWED TEA & COFFEE

SIDMOUTH CREAM TEA

SELECTION OF FINGER SANDWICHES Ham 174 KCAL | Smoked Salmon 175 KCAL Cucumber 121 KCAL | Egg & Cress 288 KCAL HOMEMADE SCONES 597 KCAL Clotted Cream & Strawberry Jam FRESHLY BREWED TEA & COFFEE



DEVON CREAM TEA £12.50 PER PERSON HOMEMADE SCONES 597 KCAL Clotted Cream & Strawberry Jam FRESHLY BREWED TEA & COFFEE

TEA & PASTRIES

£11 PER PERSON A SELECTION OF INDIVIDUAL PASTRIES Lemon Meringue Tartlet 237 KCAL Raspberry Mousse 247 KCAL Opera Gateau 224 KCAL

FRESHLY BREWED TEA & COFFEE



D R I N K S P A C K A G E S

PRE LUNCH

A SHERRY RECEPTION | £4.60 PER GLASS 50ml Glass of either Tio Pepe, Amontillado or Bristol Cream

A PIMMS RECEPTION | £9 PER GLASS Traditional Pimms No. 1 Cup with all the trimmings A CHAMPAGNE RECEPTION | £17 PER GLASS A Glass of House Ayala Brut Majeur Champagne A PROSECCO RECEPTION | £8 PER GLASS A Glass of Prosecco Sparkling Wine



WITH YOUR MEAL

BLASS RESERVE | £29 PER BOTTLE Blass Reserve Chardonnay Semillon OR Blass Reserve Shiraz Cabernet Sauvignon COASTAL RESERVE | £30 PER BOTTLE Coastal Reserve Sauvignon Blanc OR Coastal Reserve Merlot

HOW TO BOOK

To book one of our function rooms please call on 01395 512651 or email: managers@victoriahotel.co.uk

CONDITIONS OF BOOKING

- All Prices are per person and inclusive of VAT at the current rate.
- Vegetarian, Vegan or any special dietary requirements can be catered for at no extra cost if reasonable notice is given.
- Parties for up to 30 people may take a table in the Jubilee Restaurant or White Room and choose from the Table D'Hote Menu (subject to availability).
- If you'd like to book the hotel's Resident Pianist, please enquire for further details.
- Flower arrangements and cakes can be provided at an additional charge, please enquire for further details.
- Our Jubilee Restaurant can cater for up to 100 guests for a banquet style meal or for a buffet meal and our White Room can cater for 30 guests for a banquet style meal or buffet meal. We require both rooms to be returned by 4pm. We are not able to offer evening receptions.
- Final numbers are required one week before the event date. These are the final numbers which will be charged for.
- You must notify the hotel in advance if any person in your party has any disabilities, allergies or dietary requirements.

