

# VICTORIA

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SPECIAL OCCASIONS





## CREATE MEMORIES THAT WILL LAST A LIFETIME 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

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### 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

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### 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



# LUNCH PACKAGES

Choose from our wonderful array of menu packages. From a hot or cold buffet to a fine-dining luncheon, our award-winning team of chefs guarantee a dining experience to remember.

## OPTION 1

2 Courses £27

3 Courses £29

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

## OPTION 2

2 Courses £28

3 Courses £31

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

## OPTION 3

2 Courses £29

3 Courses £33

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



# LUNCH MENU

## STARTERS

Choice of Homemade Soup (V)

*Please select one*

Tomato & Red Pepper 112 kcal

Roasted Cauliflower 114 kcal

Leek & Potato 118 kcal

Mushroom 124 kcal

Lightly Spiced Carrot 131 kcal

Broccoli & Stilton 167 kcal

Chicken Liver Parfait 701 kcal

Fruit Chutney, Toasted Brioche

Ham Hock Terrine 96 kcal

Apricot Puree, Gherkin Salad

Smoked Salmon 223 kcal

Salmon Rillettes, Pickled Cucumber,  
Ciabatta Croutons

Roasted Beetroot (V) 166 kcal

Goats Cheese, Orange, Hazelnuts

Melon (Ve) 54 kcal

Orange, Grapefruit, Mint Syrup

## 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 249 kcal

Cabbage, Apple Compote, Pork Jus

Confit Duck Leg 421 kcal

Kale, Cherry Sauce

Bream 465 kcal

Braised Leeks, Caviar Veloute

Trout 347 kcal

Spinach, Tomato Salsa

Harissa Roasted Aubergine (Ve) 437 kcal

Tomato & Chickpea Stew, Vegan 'Feta'

Vegetable Wellington (V) 779 kcal

Vegan Jus

All dishes served with a Selection of

Vegetables 280 kcal

## DESSERTS

Baked Cheesecake 472 kcal

Fruit Compote

Chocolate and Cherry Torte 503 kcal

Whipped Mascarpone

Blackcurrant Delice 392 kcal

Blackcurrant Cream

Sticky Ginger Pudding 697 kcal

Butterscotch Sauce, Double Cream

Lemon and Raspberry Frangipane 684 kcal

Clotted Cream

Fruit Salad (Ve) 148 kcal

Cheese & Biscuits 673 kcal

ADD FRESHLY BREWED TEA  
OR COFFEE

+ £2 PER PERSON\*

All prices are 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 30 people & include any additional room hire charges.  
(V) Vegetarian, (Ve) Vegan. \*Must order for the whole party.

## COLD BUFFET PACKAGES

### FINGER BUFFET

£27 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*
- Coronation Chicken *161 kcal*
- Hummus & Roasted Pepper (Ve) *101 kcal*
- Vegan Smoked Cheese & Chutney (Ve) *164 kcal*

Individual Quiches *102 kcal*

Mini Pork Pies *252 kcal*

Sausage Rolls *99 kcal*

Selection of Pastries *Kcal varies*

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

£31 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

£30 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*
- Coronation Chicken *161 kcal*
- Hummus & Roasted Pepper (Ve) *101 kcal*
- Vegan Smoked Cheese & Chutney (Ve) *164 kcal*

Individual Quiches *102 kcal*

Mini Pork Pies *252 kcal*

Sausage Rolls *99 kcal*

Hot Items

- Cod Croquetas *124 kcal*
- Chicken Goujons *92 kcal*
- Mini Pasties *200 kcal*
- Vegetarian Pasties *272 kcal*
- Onion Bhajis *30 kcal*
- Vegetable Spring Rolls *37 kcal*
- Scampi *36 kcal*

Selection of Pastries *Kcal Varies*

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

£35 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 *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\*

*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.*



# AFTERNOON TEA PACKAGES

Our afternoon teas are the perfect addition to your celebration.

## THE VICTORIA CREAM TEA

£25

A selection of Finger Sandwiches

Ham *174 kcal* | Smoked Salmon *175 kcal*

Cucumber *121 kcal* | Egg & Cress *288 kcal*

A selection of individual Pastries *Kcal Varies*

Homemade Scones *597 Kcal*

Clotted Cream & Strawberry Jam

Freshly brewed Tea or Coffee

## THE SIDMOUTH CREAM TEA

£22

A 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 or Coffee

## THE DEVON CREAM TEA

£13.75

Homemade Scones *597 Kcal*

Clotted Cream & Strawberry Jam

Freshly brewed Tea or Coffee

## TEA & PASTRIES

£12.50

A selection of individual Pastries *Kcal Varies*

Freshly brewed Tea or Coffee

*All prices are per person.*



# DRINKS PACKAGES

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## PRE LUNCH

### A SHERRY RECEPTION

£5 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

£9 Per Glass

A Glass of Prosecco Sparkling Wine

## WITH YOUR MEAL

### SOTHERTON

£32 Per Bottle

Chardonnay OR Shiraz

### COASTAL RESERVE

£33 Per Bottle

Sauvignon Blanc OR Merlot





## 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.
- Cheques payable to: P R Brend & Sons (Hoteliers) Ltd
- 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.

### HOW TO BOOK

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



# Victoria

HOTEL & SOURCE SPA

[www.victoriahotel.co.uk](http://www.victoriahotel.co.uk)



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B R E N D  
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HOTELS | RESTAURANTS | SPAS