

VICTORIA

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# SPECIAL OCCASIONS





BIRTHDAYS, CHRISTENINGS,  
ANNIVERSARIES, CLUB FUNCTIONS  
OR SPECIAL FAMILY GATHERINGS,  
ALL YOUR GUESTS WILL LOVE  
OUR LUXURIOUS SETTING

## A UNIQUE VENUE

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

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

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

- 1 Starter  
*Choose from the Lunch Menu*
- 1 Main  
*Choose from the Lunch Menu*
- 1 Dessert  
*Choose from the Lunch Menu*

2 Courses £28.50  
3 Courses £30.50

OPTION 2

- 2 Starters  
*Choose from the Lunch Menu*
- 2 Mains  
*Choose from the Lunch Menu*
- 2 Desserts  
*Choose from the Lunch Menu*

2 Courses £29.50  
3 Courses £32.50

OPTION 3

- 3 Starters  
*Choose from the Lunch Menu*
- 3 Mains  
*Choose from the Lunch Menu*
- 3 Desserts  
*Choose from the Lunch Menu*

2 Courses £30.50  
3 Courses £34.50



LUNCH MENU

STARTER  
OPTIONS

- Homemade Soup** **V GF**  
*Choose one;*  
Tomato and Basil  
Carrot and Coriander  
Mushroom  
Leek and Potato  
Spiced Cauliflower
- Chicken Liver Parfait** **GF?**  
Fruit chutney, Toasted Sourdough
- Ham Hock Terrine**  
Celeriac Remoulade, Gherkin,  
Watercress
- Salmon Rillettes** **GF**  
Smoked Salmon, Caper Salad
- Smoked Mackerel Mousse**  
Pickled Cucumber, Ciabatta Croute
- Elmhirst Mousse** **V GF**  
Blackberry Compote,  
Watercress, Olive Oil
- Melon** **VE GF**  
Mango and Pineapple Salsa

MAIN  
OPTIONS

- Roast Loin of Beef**  
Yorkshire Pudding, Red Wine Jus
- Chicken Breast** **GF?**  
Spinach, Chasseur Sauce
- Roast Loin of Pork** **GF?**  
Cabbage, Apple Compote, Pork Jus
- Confit Duck Leg** **GF?**  
Braised Baby Gem Lettuce, Orange Sauce
- Plaice Paupiette** **GF**  
Smoked Salmon and Leek Velouté
- Fillet of Salmon** **GF**  
Samphire, Hazelnut Butter
- Fillet of Bream** **GF**  
Pea Puree, Tartar Velouté
- Roasted Cauliflower** **VE**  
Romesco Sauce
- Vegetable Wellington** **VE**  
Tomato and Thyme Jus
- All dishes served with a Selection of  
Vegetables and Potatoes **VE? V**  
OR  
Salad and New Potatoes **VE? V**

DESSERT  
OPTIONS

- Chocolate and Baileys  
Cheesecake**  
Chocolate Chantilly
- Raspberry Delice**  
Raspberries, Clotted Cream
- Apple Crumble Tartlet** **V**  
Double Cream
- Treacle Tart** **V**  
Clotted Cream
- Lemon Tart** **V**  
Whipped Mascarpone
- Fruit Salad** **VE**
- Cheese & Biscuits** **V**

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.  
\*Must order for the whole party.



**V** Vegetarian   **VE** Vegan   **VE?** Can be Vegan (please ask)   **GF** Gluten Free   **GF?** Can be Gluten Free (please ask)  
Adults need around 2000 Kcal a day. You can view our calorie and allergen information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.



# BUFFET MENUS

## FINGER BUFFET

£31.50 Per Person\*

**Selection of Sandwiches**

Ham and English Mustard  
Roast Beef and Horseradish  
Coronation Chicken GF?  
Cheddar Cheese and Chutney V GF?  
Smoked Salmon and Cream Cheese GF?  
Tuna Mayonnaise and Cucumber GF?  
Hummus and Red Pepper VE GF?

**Quiches**

Sausage Rolls

Mini Pasties

Vegetarian Pasties V

Chicken Goujons

Chunky Chips V

**Homemade Scones V**

Clotted Cream and Jam

**Selection of Desserts and Pastries VE? GF?**

**Cheese Board V + £2.50 Per Person**

Selection of Cheeses, Biscuits,  
Chutney, Celery, Grapes

## FORK BUFFET

£37 Per Person\*

**Cold Meats Platter**

Sliced Ham  
Roast Beef  
Roast Chicken

**Seafood Platter**

Herb Roast Salmon  
Smoked Salmon  
Prawns  
Smoked Mackerel

**Quiches**

Sausage Rolls

Mini Pasties

Vegetarian Pasties V

Chicken Goujons

Mixed Salad Leaves VE

Potato Salad V

Spiced Rice Salad VE

Tomato and Basil Pasta Salad VE

Coleslaw V

Chunky Chips V

**Homemade Scones V**

Clotted Cream and Jam

**Selection of Desserts and Pastries VE? GF?**

**Cheese Board V + £2.50 Per Person**

Selection of Cheeses, Biscuits,  
Chutney, Celery, Grapes

**Add 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.



V Vegetarian VE Vegan VE? Can be Vegan (please ask) GF Gluten Free GF? Can be Gluten Free (please ask)

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## AFTERNOON TEA PACKAGES

### THE VICTORIA CREAM TEA VE? GF?

**£27** Per Person

**Selection of Finger Sandwiches**

Ham  
Smoked Salmon  
Cucumber  
Egg & Cress

**A Selection of Individual  
Pastries**

**Homemade Scones**  
Clotted Cream and Jam

**Freshly Brewed Tea or Coffee**

### THE SIDMOUTH CREAM TEA VE? GF?

**£24** Per Person

**Selection of Finger Sandwiches**

Ham  
Smoked Salmon  
Cucumber  
Egg & Cress

**Homemade Scones**  
Clotted Cream and Jam

**Freshly Brewed Tea or Coffee**

### THE DEVON CREAM TEA VE? GF?

**£15** Per Person

**Homemade Scones**  
Clotted Cream and Jam

**Freshly Brewed Tea or Coffee**

### TEA & PASTRIES VE? GF?

**£14** Per Person

**A Selection of Individual Pastries**

**Freshly Brewed Tea or Coffee**



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## DRINKS PACKAGES

### PRE LUNCH

#### A Sherry Reception

50ml Glass of either:  
Tio Pepe, Amontillado OR Bristol Cream

**£5.50** Per Glass

#### A Pimms Reception

Traditional Pimms No. 1 Cup with all the trimmings

**£9.50** Per Glass

#### A Champagne Reception

A Glass of House Ayala Brut Majeur Champagne

**£17** Per Glass

#### A Prosecco Reception

A Glass of Prosecco Sparkling Wine

**£9** Per Glass

### WITH YOUR MEAL

#### Last Stand

Chardonnay  
OR

#### Record Sun

Shiraz

**£35** Per Bottle

#### Andes Peaks

Sauvignon Blanc OR Merlot

**£36** Per Bottle



### 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.
- A deposit of £10 per person is required to confirm the booking. This is non-refundable and non-transferable.
- 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, or for more information, please contact: Mr Duncan Henshall

Tel: 01395 512651 (option 3)

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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