

VICTORIA

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** (D,Q)

Choose one;
Tomato and Basil 110 Kcal
Carrot and Coriander 130 Kcal
Mushroom 92 Kcal
Leek and Potato 118 Kcal
Spiced Cauliflower 114 Kcal

Chicken Liver Parfait **GF?**
Fruit chutney, Toasted Sourdough
528 Kcal (D,G,E,SU,C,M)

Ham Hock Terrine
Celeriac Remoulade, Gherkin,
Watercress 119 Kcal (G,M,Q)

Salmon Rillettes **GF**
Smoked Salmon, Caper Salad
197 Kcal (F,D,C,M)

Smoked Mackerel Mousse
Pickled Cucumber, Ciabatta Croute
571 Kcal (G,F,D,C,M)

Elmhirst Mousse **V GF**
Blackberry Compote, Watercress,
Olive Oil 337 Kcal (D)

Melon **VE GF**
Mango and Pineapple Salsa 46 Kcal

MAIN
OPTIONS

Roast Loin of Beef
Yorkshire Pudding,
Red Wine Jus 236 Kcal (D,E,G,SU,Q)

Chicken Breast **GF?**
Spinach, Chasseur Sauce 422 Kcal (D,G,C,SU)

Roast Loin of Pork **GF?**
Cabbage, Apple Compote,
Pork Jus 226 Kcal (D,G,C,SU)

Confit Duck Leg **GF?**
Braised Baby Gem Lettuce,
Orange Sauce 385 Kcal (D,G,C,SU)

Plaice Paupiette **GF**
Smoked Salmon and
Leek Velouté 555 Kcal (F,D,SU)

Fillet of Salmon **GF**
Samphire, Hazelnut Butter 801 Kcal (F,D,N)

Fillet of Bream **GF**
Pea Puree, Tartar Velouté 487 Kcal (F,D,SU)

Roasted Cauliflower **VE**
Romesco Sauce 579 Kcal (G,N)

Vegetable Wellington **VE**
Tomato and Thyme Jus 779 Kcal (G,SQ,C,SU)

All dishes served with a Selection of:
Vegetables and Potatoes **VE?** **V Kcal varies**
OR
Salad and New Potatoes **VE?** **V 222 Kcal (C,M,D)**

DESSERT
OPTIONS

Chocolate and Baileys
Cheesecake
Chocolate Chantilly 493 Kcal (G,D,E)

Raspberry Delice
Raspberries, Clotted Cream 266 Kcal (G,D,E)

Apple Crumble Tartlet **V**
Double Cream 537 Kcal (G,D,E)

Treacle Tart **V**
Clotted Cream 475 Kcal (G,D,E,SQ)

Lemon Tart **V**
Whipped Mascarpone 405 Kcal (G,D,E)

Fruit Salad **VE** 148 Kcal (D)

Cheese & Biscuits **V** 673 Kcal (G,D,C,M)

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)
D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery **N** Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin

Adults need around 2000 Kcal a day. 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 96 Kcal (G, M)
- Roast Beef and Horseradish 127 Kcal (G, M, SU)
- Coronation Chicken GF? 161 Kcal (G, N, SU, E)
- Cheddar Cheese and Chutney V GF? 211 Kcal (G, D)
- Smoked Salmon and Cream Cheese GF? 137 Kcal (G, D, F)
- Tuna Mayonnaise and Cucumber GF? 133 Kcal (G, E, F)
- Hummus and Red Pepper VE GF? 101 Kcal (G, S)

Quiches 102 Kcal (G, D, E, F)

Sausage Rolls 99 Kcal (G, D, E)

Mini Pasties 200 Kcal (G, D, SO)

Vegetarian Pasties V 272 Kcal (G, D)

Chicken Goujons 92 Kcal (G, C)

Chunky Chips V 182 Kcal (G)

Homemade Scones v

Clotted Cream and Jam 298 Kcal (G, D, E)

Selection of Desserts & Pastries VE? GF? Kcal varies

Cheese Board v + £2.50 Per Person

Selection of Cheeses, Biscuits,
Chutney, Celery, Grapes 673 Kcal (G, D, C)

FORK BUFFET

£37 Per Person*

Cold Meats Platter

- Sliced Ham 82 Kcal
- Roast Beef 93 Kcal
- Roast Chicken 69 Kcal

Seafood Platter

- Herb Roast Salmon 97 Kcal (F)
- Smoked Salmon 74 Kcal (F)
- Prawns 28 Kcal (E, CR, C)
- Smoked Mackerel 112 Kcal (F)

Quiches 102 Kcal (G, D, E, F)

Sausage Rolls 99 Kcal (G, D, E)

Mini Pasties 200 Kcal (G, D, SO)

Vegetarian Pasties V 272 Kcal (G, D)

Chicken Goujons 92 Kcal (G, C)

Mixed Salad Leaves VE 3 Kcal (C, M)

Potato Salad V 108 Kcal (E)

Spiced Rice Salad VE 101 Kcal (C)

Tomato and Basil Pasta Salad VE 56 Kcal (G)

Coleslaw V 78 Kcal (E)

Chunky Chips V 182 Kcal (G)

Homemade Scones v

Clotted Cream and Jam 298 Kcal (G, D, E)

Selection of Desserts and Pastries VE? GF? Kcal Varies

Cheese Board v + £2.50 Per Person

Selection of Cheeses, Biscuits,
Chutney, Celery, Grapes 673 Kcal (G, D, C)

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)
D Dairy G Gluten M Mustard E Egg MO Molluscs CR Crustacean C Celery N Nuts F Fish SU Sulphur Dioxide S Sesame SO Soya P Peanuts L Lupin

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AFTERNOON TEA
PACKAGES

THE VICTORIA
CREAM TEA **VE? GF?** Kcal varies (G, D, E, F)

£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?** 1354 Kcal (G, D, E, F)

£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?** 596 Kcal (G, D, E)

£15 Per Person

Homemade Scones
Clotted Cream and Jam

Freshly Brewed Tea or Coffee

TEA & PASTRIES
VE? GF? Kcal varies

£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

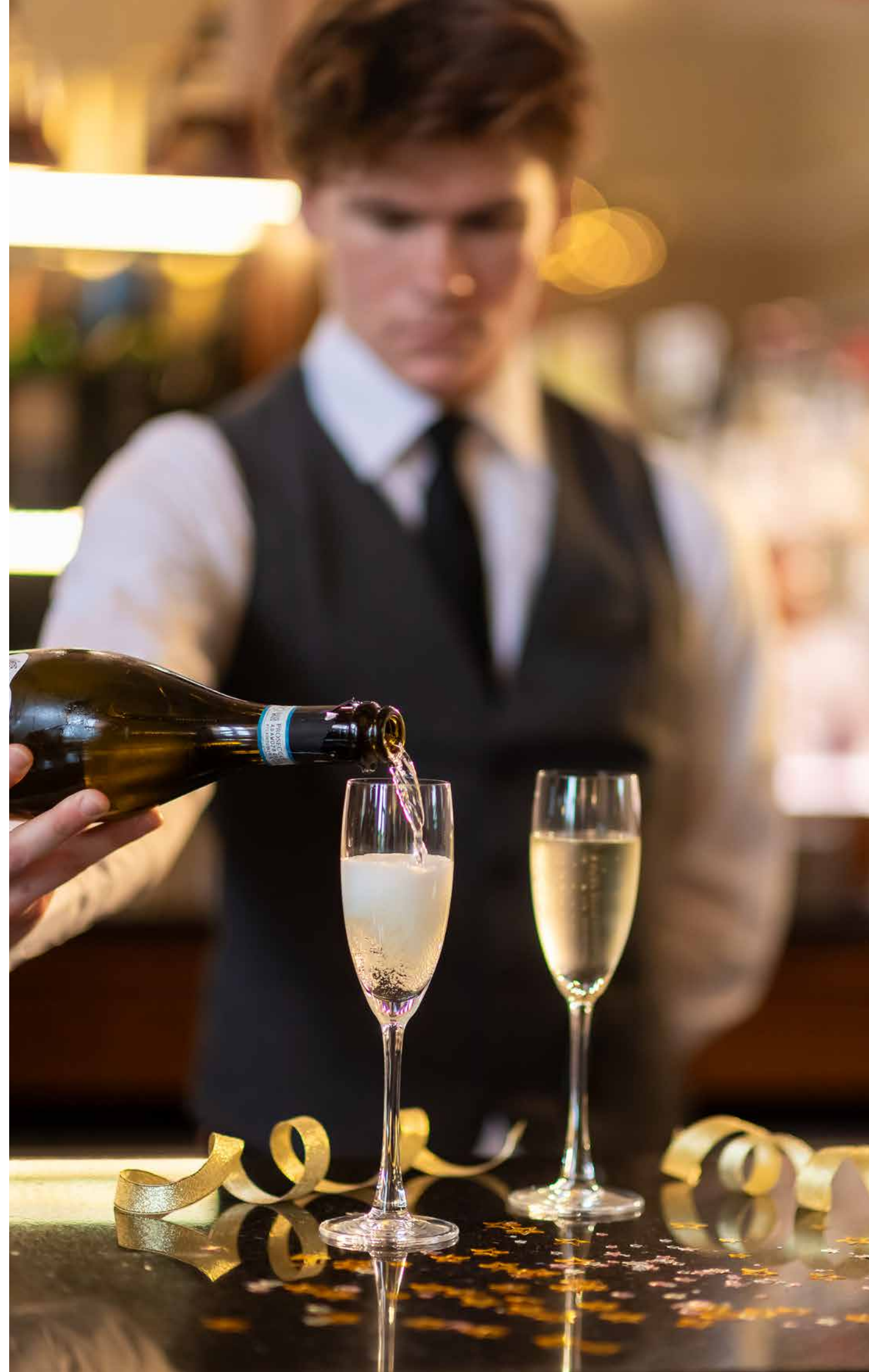
Shiraz

£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

Victoria

HOTEL & SOURCE SPA

www.victoriahotel.co.uk



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B R E N D
COLLECTION

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