

Menu

PACKAGES

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*



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*

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

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

£20 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

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

DRINKS PACKAGES

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.