Christmas Day

Make this Christmas Day one to remember with an indulgent festive feast at The Victory. Relax, celebrate & enjoy exceptional food & hospitality while we take care of the rest.

£90 per person

On Arrival

SAGE & ONION BITES

HALLOUMI & CRANBERRY NIBBLES

ARTISAN BREAD WITH WALNUT PESTO

Starters

TIGER PRAWN COCKTAIL
Tiger prawns, Bloody Marie dressing, tomatoes & brown bread & butter gfm

CHICKEN LIVER PARFAIT
Quince jelly, fig compote & brioche bread

HAM HOCK TERRINE
Piccalilli, pickles & artisan bread

PORK FRITTERS
Black pudding crips, parnsip puree & pine kernals

PARSNIP, APPLE & CELERIAC SOUP
Honey tuille & artisan bread vg

POTTED SMOKED MACKEREL
Horseradish cream & herb salad

Mains

ROAST TURKEY CROWN
Served with duck fat potatoes, honey glazed carrots & parsnips, seasonal greens, brussel sprouts with smoked panvcetta & chetsnuts, Yorkshire pudding, pigs in blanket & rich gravy

HASSELBACK THYME SQUASH
Polenta & quinoa, creamed spinach, honey glazed root vegetables & seasonal greens vg

CANNON OF LAMB
Minted peas, parmenter potatoes, tenderstem broccoli & rosemary jus

BEEF ROAST BEEF
Served with duck fat potatoes, honey glazed carrots & parsnips, seasonal greens, brussel sprouts with smoked panvcetta & chetsnuts, Yorkshire pudding, pigs in blanket & rich gravy

SEA BASS
Potato terrine gratin, ratatouille, champagne creme & crispy mussels

ROLLED PORK BELLY
Pork & sage stuffing, root vegatbles, seasonal greens & brussles sprouts with smoked pancetta & chestnuts

Desserts

DOUBLE CHOCOLATE BROWNIE
With vanilla ice cream & white chocolate sauce

CHCOLATE ORANGE MILLE-FEUILLE
Cointreau cream & blood orange

CLASSIC CHRISTMAS PUDDING
With brandy creme anglaise & brandy snap

ISLAND FRUIT CRUMBLE BRULEE STYLE
Shortcrumb & creme anglaise

CHEESE BOARD
Selection of county cheeses, biscuits, chutney & pickles

To Finish

COFFEE, FLAVOURED TEA & MINCE PIES

TERMS & CONDITIONS

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person within 7 days of booking with full pre payment by 1st of December
Bookings are considered provisional and not confirmed until a deposit payment has been received. Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy
Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2027. Cancellation within 48 hours or no shows will be charged the full amount
Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chain issues during December
Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill

Christmas Day

Kids Menu

£50 per child

Starters

HOUMOUS
Served with vegetable crudities ve

GARLIC BREAD
Toasted ciabatta with herby garlic butter vg

CHICKEN TENDERS
Breadcrumbed chicken breast served with ketchup dip

CALAMARI RINGS
Panko coated squid rings with garlic mayo

Mains

KIDS ROAST BEEF
Beef rump, with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

KIDS ROAST TURKEY
Turkey breast, with honey glazed winter vegetables, duck fat roast potatoes, rich gravy, stuffing, pigs in blankets & Yorkshire pudding gfm

KIDS VEGGIE ROAST
Sweet potato, grilled vegetables, chickpea roast. served with honey winter vegetables, roast potatoes & Yorkshire pudding ve gfm

CHEESEBURGER
Grilled beef burger with melted cheddar cheese, served with skinny fries & garden peas

FISH GOUJONS
Breadcrumbed fish fingers served with tartar sauce, skinny fries & garden peas

Desserts

CHOCOLATE BROWNIE
With vanilla gelato

STICKY TOFFEE PUDDING
With vanilla gelato

BAKED APPLE CRUMBLE
With vanilla gelato