

THE VICTORIA INN FESTIVE MENU

Available 1st to 24th December

Pre - order only

STARTERS

Chef's winter soup (GF,VE,DF)

Stansted Farm Merguez sausage and dip

Marinated gin and blueberry salmon slice with rocket and dressing

MAIN COURSES

Turkey Roast and Toby's homemade stuffing with all the trimmings!

Includes roast potatoes, roast parsnips, sprouts,

Pigs in blankets, cranberry sauce and gravy

Roasted winter vegetable tart (V)

Roast potatoes, roasted root vegetables, sprouts and red currant gravy

DAIRY FREE AND GLUTEN FREE ROAST AVAILABLE

**Homemade individual slow cooked beef, star anise and parsnip suet pie,
creamy mash, root vegetables & gravy**

**Baked sea bass fillet with prawns and mussels bound in a champagne & lobster sauce
served with baby new potatoes and roasted root vegetables** (GF)

DESSERTS

Individual Christmas pudding served with cream or custard (can be GF,VE,DF)

Panna cotta, champagne sorbet and brownie crumble

Almond and coconut milk rice pudding and gin jam (DF)

Trio of local counties cheese accompanied by biscuits & grapes (GF,V)

Price includes festive mini mince pies and stollen

GF - gluten free option available DF - dairy free option available

V - vegetarian VE- vegan option available

Before ordering please inform us of any allergies or dietary requirements

£20 two courses £24 three courses

Coffee/liqueur coffee & assorted teas available to complete your meal

◆ A discretionary 10% gratuity will be added to parties of 7 or more with much appreciation

£5 per person deposit on booking please