

The Victoria Inn

IDEAS FOR CELEBRATION MENUS

The following suggestions are compiled from previous weddings, christenings, parties, anniversaries and wakes held at the Victoria Inn. They are just to give you some idea to help you get started and then give us a call on 02392631330 to discuss what we can do for you. We will always try and accommodate whatever you like and cater for any special requirements.

Finger Buffet/Afternoon Tea

We can offer a finger buffet or afternoon tea or a selection of sweet and savoury.

Savoury

- Selection of sandwiches served on wholemeal & white bread such as hand cut baked ham & English mustard, Scottish smoked salmon & cucumber, mature cheddar & tomato, prawn & mayo, coronation chicken, tuna & mayo
- Selection of bar snacks – crisps, Mediterranean olives, mixed nuts
- Buffet sausage rolls
- Vegetable spring rolls with hoi sin sauce
- Mini Yorkshire puds (served with rare roast beef & horseradish/roast pork & apple sauce)
- Tempura prawns served with sweet chilli dip
- Mini potato jackets with cream cheese & chives
- Quiche selection (*suitable for vegetarians*)
- Hot chipolatas served with BBQ sauce
- Chicken Goujons served with lemon mayo
- Meat platter (includes rare roast beef, chicken and hams)
- Cheese board
- Mini fish and chips in cones

Sweet

- Homemade scones with strawberry jam & fresh whipped cream
- Selection of cake
- Fresh fruit bowl
- Strawberries and cream
- Profiteroles with dark chocolate sauce & fresh cream
- Selection of Danish pastries

Sit Down Meal

Another option is to have a sit down meal which can be from our menu and pre-ordered

Examples are:

- Steak and stilton homemade pie, served with mash vegetables and gravy
- Roast beef and all the trimmings
- Fish and chips
- Chicken casserole with rice
- Fish pie with peas and carrots
- Puddings such as Sticky Toffee or Treacle Sponge served with custard