



THE OLDE VICTORIA

BOXING DAY & NEW YEARS DAY

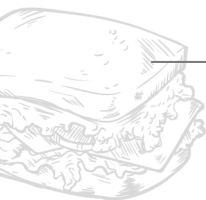
£40 per adult

£20 per child

Includes all 3 courses

Please note: this is the only menu available on these days

£10pp deposit required when booking



Starters

Baked Camembert, toasted walnuts, hot honey, sliced malted baguette (V) GFA

Local Brixworth Pâté, red onion chutney, French toast GFA

Classic King Prawn Cocktail, house Marie Rose dressing, malted baguette slices & butter GFA

Carrot, Red Lentil & Coriander Soup, bread & butter VEGAN AVAILABLE / GFA

Panko Breaded King Prawns, sweet chilli dipping sauce

Trio of Falafel, soy, sesame & ginger dressing, harissa dipping humous GF / VEGAN



Main Courses

Roast Breast of Norfolk Turkey, pig in blanket, sage & onion stuffing GFA

Roast Topside of Scottish Beef GFA

Slow Roasted Pork Belly, crackling, sage & onion stuffing GFA

Sweet Potato, Apricot & Cashew Tart (VEGAN AVAILABLE)

Chestnut, Mushroom, Cranberry & Pumpkin Seed Roast (VEGAN AVAILABLE)

Homemade Pie of the Day

Mixed Bean & Vegetable Pie (V)

Above served with Yorkshire pudding, cauliflower cheese, fresh vegetables, parsnips, roast potatoes & gravy



Citrus Glazed Fillet of Salmon

New potato cake, chive Hollandaise GF

Desserts

Jam Roly Poly Pudding, custard or ice cream

Traditional Christmas Pudding, brandy sauce GFA

Chocolate & Sour Cherry Roulade

Burnt Basque Cheesecake, mulled winter berries

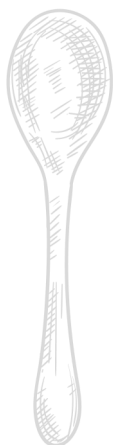
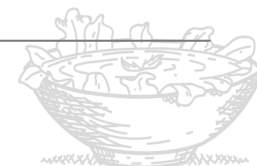
Chocolate, Pecan & Caramel Bake, vegan chocolate ice cream VEGAN / GF

Festive Cheese Board, caramelised onion chutney, oatcakes GF

Luxury Ice Creams

Vanilla / Salted Caramel / Chocolate / Mint Choc Chip / Strawberry

VEGAN AVAILABLE / GFA



Please advise any dietary or allergy requirements

Dishes are subject to change. GF = Gluten Free / GFA = Gluten Free Available when modified