

# VICTORS

RESTAURANT & BAR



WINTER *by* VICTORS

CHRISTMAS DAY MENU

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£85 per person | Inclusive of a glass of Champagne on arrival

*Amuse Bouche*

## GIN AND TONIC CURED SCOTTISH SALMON

Sourdough toast, yuzu crème fraiche

*to begin*

## SEARED VENISON CARPACCIO

Venison fillet, smoked salt, blackberry dressing, caramelised shallot purée, parsnip crisps, red rocket

## SEABASS AND SCALLOP CEVICHE

Mango salsa, fresh chilli, leche de Tigre

## MOZZARELLA ARANCINI

Truffle mayonnaise, heirloom cherry tomato salsa, basil, sweet chilli (vg)

*middle*

## BEEF WELLINGTON

Black Angus Fillet, wrapped in pastry, mushroom duxelles, crispy pomme anna, smoking sprig of rosemary, Madeira jus, creamed spinach

## ROASTED MONKFISH

Gochujang spiced bisque, charred sweetcorn, fried softshell crab, fennel

## VICTORS TURKEY BALLOTINE

Festive sausage stuffing, roast hasselback potatoes, truffle, chestnut and parsnip purée, crispy chilli sprouts, roasted Chantenay carrots, pings in blankets

## ROASTED SQUASH AND PORCINI WELLINGTON

Wilted spinach, straw fries, Madeira sauce (vg)

*to end*

## FLAMBEED CHRISTMAS PUDDING WITH CRÈME ANGLAISE

## SELECTION OF LOCALLY SOURCED CHEESES, CRACKERS AND CHUTNEY

## VICTORS LUXURY ÉCLAIRS

**Allergens and Intolerances:** All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. Full information on menu allergens and our policies are available at [www.victors.co.uk/allergens-guide](http://www.victors.co.uk/allergens-guide).

*A discretionary service charge will be added to all tables.*