

CHRISTMAS SET MENU

Available from November 23rd

Two course lunch £25 per person, 12pm - 4pm
Three course dinner £35 per person, from 4pm

to begin

CRAB & YUZU TACOS

Handpicked Devon crab, wasabi mayonnaise, crushed avocado

CELERIAC, CHESTNUT & TRUFFLE SOUP (vg)

CRISPY PULLED DUCK LOLLIPOPS

Plum chilli jam, pickled Japanese radish, crispy rice vermicelli

middle

VICTORS TURKEY BALLOTINE

Festive sausage stuffing, roast hasselback potatoes, chestnut parsnip purée, chilli & almond crispy sprouts, roasted Chantenay carrots, pigs in blankets, gravy

BLACKENED MISO MONKFISH

Soy & Sake glaze, brussel and radish sprout slaw, crispy lotus root, forbidden black rice

SPICED CAULIFLOWER FRITTERS

Crispy kale, coconut creamed cauliflower, Shizu and coriander (v)

CHARGILLED RIBEYE STEAK

250gm Black Angus Ribeye, Chimichurri sauce, crispy shoestring onions, truffle
Parmesan fries, chilli crispy sprouts
+£5 supplement applies

to end

PRALINE CHURROS

Praline dip, toasted marshmallows, strawberries and blueberries

CARAMELISED VANILLA PINEAPPLE

Coconut ice cream, pistachios, raspberry (vg)

CHOCOLATE & PEANUT BUTTER MELTDOWN

Cookie dough, chocolate sauce, vanilla ice cream

FLAMBEED CHRISTMAS PUDDING

Crème Anglaise, berry compote

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.

A discretionary service charge will be added to all tables.