

NEW YEARS EVE
by **VICTORS**

4 COURSE DINNER

Entertainment throughout the evening

£85 PER PERSON



on arrival

A glass of Champagne

COCKTAIL TASTING PLATE TO SHARE

Crispy duck sushi maki roll, seabass & scallop ceviche,
Soy & sake glazed chicken skewer, edamame beans

OR

Shitake mushroom & truffle sippets, asparagus maki roll, smoked tofu, aubergine &
roasted pepper skewer with soy & sake glaze (vg)

to begin

SASHIMI & YUZU TACOS

Sashimi of tuna, wasabi mayonnaise, crushed avocado

VENISON FILLET TATAKI

Ponzu dressing, pickled radish salsa, tempura shiso leaf

CRISPY PORCINI RAVIOLO

Togorashi spiced Dashi broth, shimeji mushroom, herb salad (vg)

middle

BLACK ANGUS BEEF FILLET

8oz Black Angus Beef fillet medallion, sticky soy glaze, crispy shoestring fries,
grilled scallions, crispy onions

GRILLED LOBSTER

Fresh East Coast grilled Lobster, shellfish butter, crispy shoestring fries,
truffled leaf salad (+£5 supplement)

ROASTED SQUASH & PORCINI WELLINGTON

Wilted spinach, straw fries, Madeira sauce (vg)

ADDITIONAL SIDES

Broccolini 4.50, Parmesan truffle fries 5.00, Sweet potato fries 5.00, Green salad 3.50

to end

A SHARING PLATTER OF OUR FAVOURITE DESSERTS

OR

BANANA & PINEAPPLE UPSIDE-DOWN CAKE

Cinnamon & coconut sorbet, salted caramel sauce (vg)

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. (v) vegetarian (vg) vegan.