

2 COURSES

£34 per person

3 COURSES

£44 per person

Starters

CHICKEN SKEWERS

Sweet soy and sesame dressing

CRISPY DUCK SALAD

Cashew, watermelon, hoisin dressing

SMOKED SALMON & CAVIAR SUSHI ROLL

Cream cheese, keta caviar, saffron lemon mayonnaise, pickled cucumber, watercress

SHRIMP TEMPURA

Soy, yuzu, coriander

PANKO SMOKED TOFU

Coriander & lime vegan mayonnaise, soy sesame dressing (vg)

Main

STUFFED TURKEY BALLOTINE

Pigs in blankets, roast potatoes, red wine jus

TERIYAKI SALMON

Wasabi arugula

YUZU LEMON CHICKEN

Rocket salad, toasted almonds, parsley

CHARGRILLED RIBEYE 250G

28-day grass fed & hand cut British beef - £7 supplement

MISO & HARISSA ROASTED VEGETABLES

Aubergine, courgette, soy herb yoghurt, pomegranate, pine nuts (vg)

Fries, broccolini, Brussels sprouts and Chantenay carrots for the table

Desserts

CHOCOLATE & HAZELNUT TORTE

Belgian milk chocolate & toasted hazelnut torte, golden salted caramel

FLAMBÉED CHRISTMAS PUDDING

Crème Anglaise, berry compote

CARAMEL BANANA CAKE

Orange butterscotch, vegan salted caramel ice cream (vg)

ICE CREAM

Served with a brandy snap (gf*)

Choose from vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet

(gf*) Can be gluten free (vg) Vegan

CHRISTMAS CELEBRATIONS

by **VICTORS**
RESTAURANT & BAR

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.