IT'S THE MOST

Lerfu nov

TIME OF THE YEAR

VICTORS

two courses **34.00** three courses **42.00**

Allergens and Intolerances: All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. We use ingredients containing Gluten (Wheat, Barley, Oats) Eggs, Milk, Soy, Celery, Sulphites, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes.

Our vegan friendly dishes (vg) are made to vegan recipes with non-animal ingredients but may not be suitable for those with milk or egg allergies. If you have particular dietary requirements or intolerances to allergens, we ask that you speak to a member of our team before ordering.

We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of a dish.

Whilst we take every care to remove them, Fish & Shellfish may contain small bones or pieces of shell.

All weights stated are approximate, pre-cooked quantities. Chicken & Steaks from Halal certified suppliers are available on request.

festive **DINNER**

to **START**

POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

CELARIAC SOUP

Chestnuts, kale pesto (v)

HAM HOCK TERRINE Fig chutney, sourdough

SMOKED SALMON Lemon & dill yoghurt, rye bread

CRISPY DUCK SUSHI ROLL Pickled plum, sweet chilli

SWEET POTATO SUSHI ROLL

Roast sweet potato, cucumber, crispy onions, pickled chilli, wasabi mayonnaise (vg)

for MAIN

VICTORS ROAST TURKEY Cauliflower cheese, pickle red cabbage, turkey jus

CHAMPAGNE COD Cod fillet, brioche herb crust, Champagne & lobster bisque sauce

RIB EYE 250G 28-day aged, grass fed & hand cut British beef, peppercorn sauce (upgrade to fillet 10.00)

> YUZU LEMON CHICKEN Grilled half chicken, radish & carrot salad

TERIYAKI SALMON Chargrilled broccolini, wasabi arugula salad

Giant couscous, radicchio, pumpkin seeds, cranberries, orange, crispy breadcrumbs (vg)

Served with a selection of festive sides

for **DESSERT**

CLEMENTINE CHEESECAKE Winter berry coulis (v)

SALTED CARAMEL RO-LO Salted caramel filled chocolate crémeux (v)

HOUSE COOKIE & ICE CREAM

Caramelised white chocolate, hazelnut praline sauce, Christmas pudding ice cream (v)

FINE APPLE TART

Cinnamon custard (v)

VICTORS ICE CREAMS

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet

A discretionary service charge will be applied to all tables. Full allergen information can be found on the reverse of this menu.