



THE
GREAT VICTORIA
HOTEL

BANQUET MENU



CANAPÉS

3 FOR £5.95

5 FOR £6.95

7 FOR £8.95

ROLLED GOAT'S CHEESE, CARAMELISED RED
ONION, RYE BREAD

MINI TOMATO & BASIL TARTLETS

BEETROOT PESTO, BLUSHED TOMATO ON
POLENTA CAKE

CHICKEN LIVER PÂTÉ & RECURRENT
JAM CROSTINI

MINI CHEESE AND TOMATO PIZZA

MINI THAI FISHCAKE WITH SWEET CHILLI DIP

FISH AND CHIP WITH LEMON WEDGE

BEEF BURGER WITH BRIOCHE BURGER BUN

YORKSHIRE PUDDING WITH HONEY
GLAZED SAUSAGE

SOUPS

£4.95 PER PERSON

ROASTED TOMATO, RED ONION,
CRISPY BASIL (V, GF, DF)

SWEET POTATO, CORIANDER & COCONUT (V, GF, DF)

CREAMY CHICKEN, SAGE & SWEETCORN

SPICED CARROT AND RED LENTIL (V, GF, DF)

CELERIAC, SMOKED CHEDDAR AND THYME (V, GF)

CELERIAC AND CHORIZO

THAI CARROT AND LEMONGRASS (V)

STARTER A

£5.95 PER PERSON

CREAMY CHICKEN LIVER PÂTÉ, RED ONION
CHUTNEY & CIABATTA CROSTINI

GARLIC BRUSCHETTA, SUN BLUSHED
TOMATOES & MOZZARELLA (V)

GOLDEN VEGETABLE DIM SUM MISO MAYO
& SOY GLAZE (V)

STARTER B

£6.45 PER PERSON

GLAZED GOAT'S CHEESE, BEETROOT
PURPLE BASIL & TOASTED PINE NUTS (V, GF, DF)

PEA & HAM HOCK TERRINE, PICCALILLI &
TOASTED BRIOCHE

THAI MARINATED PRAWNS, MANGO SALSA,
LIME & CHOPPED CORIANDER (GF)

STARTER C

£6.95 PER PERSON

SMOKED MACKEREL SALAD-PEA SHOOTS,
CUCUMBER & CARROT RIBBONS,
LEMONGRASS VINAIGRETTE (GF)

SMOKED PANCETTA & BLACK PUDDING
POTATO CAKE, CARAMELISED APPLE CHUTNEY

MAINS A

£13.95 PER PERSON

OVEN ROASTED CHICKEN, CHESTNUT MUSHROOM,
SAUTÉED NEW POTATOES & FENNEL CREAM (GF)

PAN FRIED PORK MEDALLIONS, GRATIN
POTATO, BRAISED RED CABBAGE AND
CIDER SAUCE (GF)

MAINS B

£17.95 PER PERSON

CRISPY BELLY PORK WITH BUBBLE AND SQUEAK
POTATO CAKE & RED WINE JUS (GF)

STUFFED CHICKEN-SMOKED AUSTRALIAN
CHEDDAR CHEESE, GREEN BEANS,
POTATO GRATIN (GF)

MAINS C

£19.95 PER PERSON

8 HOUR BRAISED LAMB SHANK, THYME ROASTED
ROOT VEGETABLES, CELERIAC PURÉE
AND LAMB JUS (GF)

APRICOT ROLLED PORK SHOULDER,
GOLDEN ROAST POTATOES, BABY CARROTS
AND CREAMED LEEKS

FISH

£14.95 PER PERSON

PAN FRIED RED SNAPPER, CREAMED
ARTICHOKE & LEEKS, SWEET POTATO
AND GNOCCHI (GF)

GRILLED SALMON FILLET, ASIAN STIR FRIED
VEGETABLES, NOODLES & HONEY SOY SAUCE.

VEGETARIAN

£11.95 PER PERSON

BAKED SUET DUMPLING STUFFED WITH QUORN
SAVOURY MINCE

SPINACH & CHICKPEA MADRAS, COCONUT RICE
AND POPPADUMS

GOAT'S CHEESE AND RED ONION FILO TART,
BALSAMIC GLAZE & ROCKET SALAD

SWEET POTATO, SPINACH & RED
PEPPER LASAGNE

DESSERTS

£5.95 PER PERSON

CHOCOLATE & ORANGE TART (V)

PASSIONFRUIT POSSET WITH
RASPBERRY JELLY (V, GF)

PEAR AND STEM GINGER
FRANGIPANE TART (V)

STRAWBERRY & KIWI PAVLOVA (V, GF)

FINGER BUFFET MENU AND SALADS

6 ITEMS £14.95 PER PERSON

9 ITEMS £18.95 PER PERSON

FRESHLY MADE SANDWICHES, BAGELS
AND WRAPS

SMOKED HADDOCK & SPRING
ONION TARTLET

COD GOUJONS WITH CHUNK
TARTARE SAUCE

BREADED WHOLETAIL SCAMPI

HOT AND SPICY CHICKEN WINGS (GF)

TANDOORI CHICKEN THIGHS (GF, DF)

LAMB KOFTA, LIME & CORIANDER DIP (DF)

CORNED BEEF PIE, HP SAUCE

SHISH KABAB (GF, DF)

VEGETABLE SAMOSA

CHEESE AND TOMATO TARTLET (V)

ROCKET PESTO PENNE PASTA SALAD (V)

HERB GARLIC BREAD (V)

ONION BHAJIS WITH MINTED YOGURT (GF)

ROASTED VEGETABLE COUS COUS SALAD (V)

CHOCOLATE & ORANGE TART (V)

PASSIONFRUIT POSSET WITH
RASPBERRY JELLY (V, GF)

PEAR AND STEM GINGER
FRANGIPANE TART (V)

STRAWBERRY & KIWI PAVLOVA (V, GF)

HOT FORK BUFFET

CHOICE OF TWO MAIN COURSES, ONE ACCOMPANIMENT, ONE SALAD AND ONE DESSERT FOR ONLY £16.00 PER PERSON.

ADDITIONAL ACCOMPANIMENTS OR SALADS £3.95 PER PERSON.

ADDITIONAL MAINS £5.00 PER PERSON.

ADDITIONAL DESSERTS £4.50 PER PERSON.

MARINATED TANDOORI CHICKEN THIGH WITH MINT YOGURT (GF)

SPINACH, CHICKPEA AND CAULIFLOWER TIKKA (V,DF)

EGG NOODLE CHOW MAIN & STIR-FRIED VEGETABLE (V)

TRAY BAKE STEAK AND ALE PIE

FISH PIE WITH LEEK SAUCE

TRADITIONAL BEEF LASAGNE

BAKED SPANISH CHICKEN AND CHUNKY VEGETABLE

MEXICAN BEEF CHILLI (GF)

PINEAPPLE SWEET & SOUR PORK (GF, DF)

BREADED GOUJONS AND CHIPS

CLASSIC BEEF BOURGUIGNON (GF, DF)

SPINACH BOMBAY POTATOES (GF)

SAFFRON & COCONUT RICE (GF, DF)

SPRING ONION MASH POTATO (GF)

SKIN ON FRENCH FRIES (V)

HONEY GLAZED ROAST VEGETABLES (V, GF, DF)

BRAISED RED CABBAGE & SULTANAS (V, GF, DF)

GARLIC AND HERB NAAN BREAD (V)

CLASSIC CAESAR SALAD AND
RUSTIC CROUTONS (V)

ROASTED VINE TOMATO AND BASIL
PASTA SALAD (V, GF, DF)

MOROCCAN COUSCOUS SALAD (V, DF)

SPICY CABBAGE SLAW (V)

MIXED LEAF SALAD AND
MUSTARD VINAIGRETTE (GF, DF)

POTATO AND CHIVE SALAD (V, GF)

APPLE, GRAPE AND PECAN SALAD (V, GF)

CHOCOLATE & ORANGE TART (V)

PASSIONFRUIT POSSET WITH
RASPBERRY JELLY (V, GF)

PEAR AND STEM GINGER
FRANGIPANE TART (V)

STRAWBERRY & KIWI PAVLOVA (V, GF)

RED WINES

- EL VELERO. TEMPRANILLO GARNACHA BTL. £17.25
- MARQUES DE MORANO. RIOJA BTL. £24.95
- SHORT MILE BAY. SHIRAZ BTL. £20.95
- LA CAMPAGNE. MERLOT BTL. £24.95
- VINYARDS. MALBEC BTL. £25.95

WHITE WINES

- EL VELERO. VERDEJO BTL. £17.25
- SHORT MILE BAY. CHARDONNAY BTL. £20.95
- BELVINO. PINOT GRIGIO BTL. £22.95
- CULLIAN. CHEIN BLANC BTL. £22.95
- TEKENA. SAUVIGNON BLANC BTL. £25.95

ROSÉ WINES

- EL VELRO. TEMPRANILLO ROASDO BTL. £17.95
- WHISPERING HILLS. WHITE ZINFANDEL BTL. £19.95

PROSECCO & CHAMPAGNE

- GALANTI PROSECCO BTL. £26.95
- MOËT & CHANDON BTL. £60.00
- VEUVE CLICQUOT YELLOW BTL. £70.00
- VEUVE CLICQUOT ROSÉ BTL. £80.00

RECEPTION DRINKS

- SPARKLING WINE £5.25
- PROSECCO £6.25
- BUCKS FIZZ £5.75
- KIR ROYALE/BELLINI £6.25
- BOTTLED BEER FROM £3.90

NON-ALCOHOLIC

- ST CLEMET'S (6 GLASSES PER JUG) £10.50
- FRUIT PUNCH (6 GLASSES PER JUG) £11.50
- ASSORTED FRUIT JUICES (6 GLASSES PER JUG) £10.50

1. All prices advertised are inclusive of VAT.
2. All prices, promotions and menus are correct as of May 2019 and are subject to availability and change without notice.
3. The menus & details advertised are a fair representation of what will be on offer, however certain details & dishes may be subject to change without warning
4. All special dietary requirements must be notified to the hotel 4 weeks prior to your event date, any delay in notice many leads to the hotel not being able to accommodate the requirements. Please note menus detailed in the brochure are set and cannot be substituted.
5. *Please be aware that our hotel prepares food and uses ingredients in our menus that contain allergens. If you have any type of food allergy please advise upon booking. (DF= Dairy Free, GF= Gluten Free, V= Vegetarian)



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