

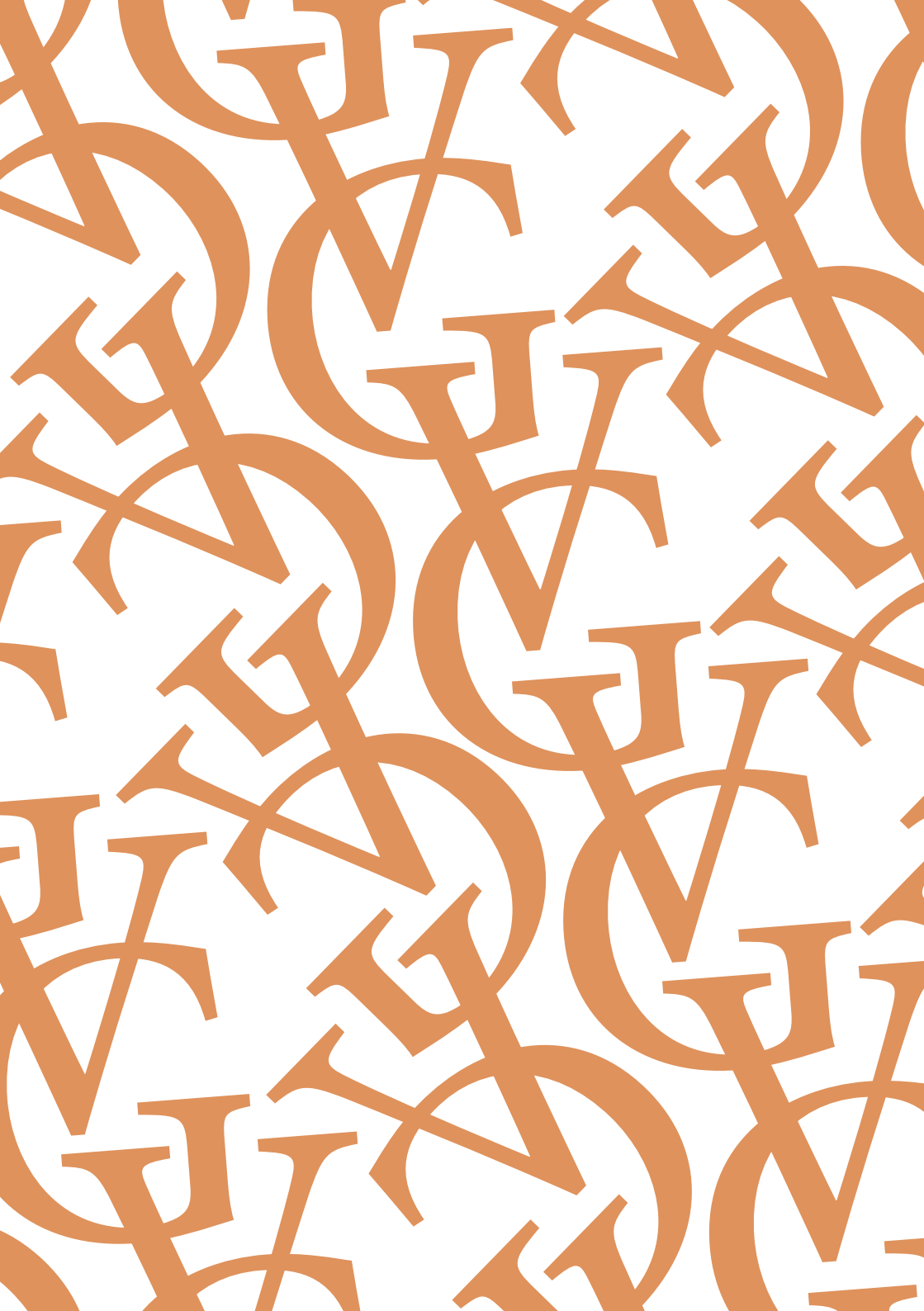


THE
GREAT VICTORIA
HOTEL



BAR

BANQUETING MENU



CANAPES

CHOICE OF 3 FOR £6, 5 FOR £9

GOATS CHEESE MOUSSE

on wholemeal bloomer with pesto

CHICKEN LIVER PARFAIT

with redcurrant jelly crostini

PIGS IN BLANKETS

honey and grain mustard

BUFFALO MOZZARELLA

with cherry tomato croutes & basil oil

BAKED BLUE CHEESE & WALNUT TARTS

MINI CAESAR SALADS

AMOUSE BOUCHE/CANAPES

CHOICE OF 3 FOR £7 OR 5 FOR £10

MINI BURGERS

smoked cheese and BBQ sauce

ROAST BEEF & HORSERADISH YORKSHIRE PUDDINGS

dipping gravy

MINI CHEESE & TOMATO PIZZA (V)

VEGETABLE SPRING ROLLS

hoi sin dip (V)

CROQUE MONSIEUR

Baked French bread with Ham and emmental cheese

MINI JACKET POTATO

stuffed with mushrooms and brie cheese (V, GF)

please see below a guideline of prices for these menus.

for a full quote for your event please get in touch with our events team. minimum numbers apply.

2 COURSE SET MENU FROM £20 PER PERSON / CHOICE MENU FROM £24 PER PERSON

3 COURSE SET MENU FROM £27 PER PERSON / CHOICE MENU FROM £30 PER PERSON

4 COURSE SET MENU FROM £33 PER PERSON / CHOICE MENU FROM £35 PER PERSON

5 COURSE SET MENU FROM £38 PER PERSON / CHOICE MENU FROM £40 PER PERSON

All functions are subject to availability.

SOUPS

TOMATO AND RED PEPPER

basil oil (V, VE, DF, GF)

CARROT AND COCONUT

chilli and cumin infusion (V, VE, DF, DF)

CHICKEN, SWEETCORN AND NOODLE BROTH (DF)

CREAM OF ONION

AND THYME (V, GF)

CURRIED SPICED PARSNIP (V, DF, GF)

MINISTRONE SOUP

pesto croutes (V)

V-vegetarian, VE- vegan, GF- gluten free, DF- dairy free

The hotel does use ingredients containing allergens. Please ensure any dietary requirements are provided.

STARTERS

CHICKEN LIVER PARFAIT

onion chutney and toasted crostini

HAM HOCK & PEA TERRINE

spiced tomato coulis and parmesan tuille

GARLIC BRUSCHETTA

baked mozzarella and plum tomato served with rocket salad and balsamic glaze (V)

SMOKED SALMON PLATE – £2.50 supplement

served with a red onion and caper salad, served with wholemeal bloomer and butter

THAI MARINATED PRAWNS – £2.50 supplement

mango salsa with lime, chilli and coriander (GF, DF)

TRADITIONAL GREEK SALAD

feta, black olives, cherry tomatoes, cucumber and red onion, drizzled with a lemon & oregano pomace oil (V, GF)

MAIN COURSES

BRAISED PORK SHOULDER

cooked in a red wine, tomato, butter bean, tomato sauce, served on garlic mash. (GF)

BRAISED LAMB SHANKS– £5 supplement

cooked in red wine and mint with a swede and carrot mash

ROASTED TOPSIDE OF BEEF – £5 supplement

onion gravy, Yorkshire pudding and thyme roasted potatoes

ROASTED BREAST OF CHICKEN

onion gravy, Yorkshire pudding and thyme roasted potatoes

PAN FRIED CHICKEN BREAST

gratin potatoes and roasted Mediterranean vegetable ratatouille with pesto cream (GF)

SUPREME OF CHICKEN

wrapped in smoked bacon, stuffed with smoked cheese, served with a tarragon jus

BAKED HADDOCK

pink peppercorn crust, served with a citrus butter sauce and herb roasted new potatoes

GRILLED SEABASS FILLET

stir fry noodles, soy, coriander glaze, topped with garlic tiger prawns & cherry tomato salsa

ROASTED VEGETABLE WELLINGTON

rocket and shallot salad with a red pepper coulis (V)

BAKED AUBERGINE

stuffed with spiced tomato and mushroom lentils, with a curried cauliflower puree (GF, VE, DF)

ROASTED BUTTERNUT RISOTTO

Parmesan crisps and a basil oil (V)

STUFFED FIELD MUSHROOMS

stuffed with a leek and blue cheese savoury crumble on a pool of tomato sauce (V)

BEETROOT & CARAMELISED ONION FILO PARCEL

pomace roasted new potatoes, and a beetroot glaze (VE)

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DESSERTS

CHOCOLATE AND ORANGE TART

fruits of the forest (VE)

BAKED VANILLA CHEESECAKE

salted caramel sauce and chocolate pencil (GF on request)

ETON MESS

Disaronno steeped berries (GF)

CHOCOLATE BROWNIE

chocolate sauce and vanilla ice cream (GF on request)

SELECTION OF LOCAL CHEESE & BISCUITS- £2.50 supplement

onion chutney & fresh grapes (V)

THE TAKEAWAY INSPIRED BUFFET- £23 PER PERSON

All served with coleslaw, salad, dips and sauces

MINI SLIDER BURGERS WITH CHEESE AND GHERKIN

MINI CHICKEN BURGERS WITH BBQ SAUCE

MINI HOTDOGS WITH FRIED ONIONS AND AMERICAN MUSTARD

MARGARETA PIZZAS (V)

GARLIC BREAD (V)

SPICED POTATO WEDGES (V)

CHOCOLATE FUDGE CAKE

FINGER FOODS BUFFET- 6 ITEMS £21 / 9 ITEMS £25

SELECTION OF OPEN SANDWICHES, BAGUETTES, WRAPS

BBQ CHICKEN DRUMSTICKS (GF, DF)

LAMB KOFTAS, MINTED YOGURT DIP

TIKKA MARINATED CHICKEN THIGHS ON THE BONE

CHILLI AND GARLIC BEEF MEATBALLS WITH TOMATO SALSA

BREADED WHOLETAIL SCAMPI AND TARTARE SAUCE

CHICKEN GOUJONS WITH GARLIC MAYO DIP

INDIAN SNACK SELECTION (V)

GARLIC AND HERB BREAD TOPPED WITH CHEESE AND TOMATO (V)

CHEESE AND TOMATO QUICHE (V)

THAI GREEN MARINATED VEGETABLE SKEWERS (V)

COLESLAW

POTATO AND HERB SALAD WITH BACON AND MAYONNAISE

MIXED HOUSE SALAD (V, DF, VE, GF)

GREEK SALAD (V, GF)

CAESAR SALAD (V)

CHUNKY CHIPS (V, DF, VE)

FRENCH FRIES (V, DF, VE)

SPICED POTATO WEDGES (V, DF, VE)

CHOCOLATE FUDGE CAKE

BAKED VANILLA CHEESECAKE (GF AVAILABLE ON REQUEST)

ETON MESS (GF)

BROWNIE BAKES (GF AVAILABLE ON REQUEST)

BAKEWELL TART

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HOT FORK BUFFET £22 PER PERSON

Includes 2 mains, 1 side, 1 salad and 1 dessert.

Additional mains £5 per item, Additional sides, salads or desserts £3 per item

MAINS

TRADITIONAL BEEF LASAGNE

MARINATED TIKKA THIGHS WITH MINT YOGURT (GF)

BAKED PERI PERI MARINATED CHICKEN PIECES (GF, DF)

BEEF BOURGUIGNON (GF, DF)

BEEF CHILLI CON CARNE (GF)

CHICKEN CHOW MEIN WITH BLACK BEAN SAUCE & STIR-FRIED VEGETABLES

BREADED FISH GOUJONS & TARTARE SAUCE

TEMPURA VEGETABLES ON SWEET & SOUR STIR-FRIED NOODLES

BUTTERNUT & SWEET POTATO CURRY SERVED WITH NAAN BREADS

SIDES

MINI JACKET POTATOES AND SOUR CREAM & CHIVES (V, GF)

SPICED POTATO WEDGES (V, DF)

FRIES (V, DF, VE)

SPICED COUSCOUS

COCONUT AND SAFFRON RICE (V, DF, GF, VE)

SPRING ONION AND HERB MASHED POTATO

HONEY GLAZED ROOT VEGETABLES

SALADS

COLESLAW (V, GF)

TRADITIONAL GREEK SALAD (V, GF)

HOUSE SALAD

with lettuce, cherry tomatoes, cucumbers, red onion, carrot & french dressing (V, GF)

CAESAR SALAD

with croutons and grated parmesan cheese (V)

DESSERTS

All desserts served with fruit compote & pouring cream

CHOCOLATE BROWNIE

BAKED VANILLA CHEESECAKE

PROFITEROLES & CHOCOLATE DIPPING SAUCE

ETON MESS

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