



THE  
GREAT VICTORIA  
HOTEL

# 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 emental 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)

### BETROOT & CARAMELISED ONION FILO PARCEL

potato 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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