

# THE VICTORIA

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O X S H O T T

## BOXING DAY MENU 110

### STARTERS

Venison carpaccio, parsnip, turnips, chocolate  
Shellfish cocktail, gem lettuce, vanilla Mary rose  
Mushroom parfait, sweet & sour onions, brioche  
Roasted Jerusalem artichoke soup, truffle

### MAINS

Roast salt chamber aged beef with all the trimmings  
Roasted whole plaice, brown shrimps, samphire, cucumber, beurre noisette  
Free range turkey with all the trimmings  
Open crown prince pumpkin lasagne, wild mushroom sauce

Main courses served with the following selection of side dishes for the table,  
Sprouts, bacon & chestnuts, braised red cabbage, triple cooked roast potatoes,  
baked cauliflower cheese, buttered kale

### DESSERT

Clementine 'Victoria sponge'  
Chestnut Mont Blanc tart  
Port fed stilton, grapes, pear chutney, crackers

Hazelnut praline truffle & "mulled wine" pate de fruit

A discretionary service charge of 12.5% will be added to your bill  
Allergen information available on request

