

THE VICTORIA

O X S H O T T

CHRISTMAS DAY MENU 150

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

