

# THE VICTORIA ARMS

## F E S T I V E M E N U

*Our food is local, fresh & homemade.*

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### STARTERS

Smoked salmon carpaccio with rockets & lime pesto sauce.

Truffle oil grilled aubergine rolls with ricotta & parmesan.

Creamy button mushrooms with garlic tarragon toasts.

Maple syrup crusted pigs in blankets  
with cranberry chutney & brown melba toasts.

Spicy pumpkin soup with garlic toasts & honey cream sauce.

### MAIN COURSES

Orange glazed duck breast  
with sweet potato puree & grilled vegetables.

Slow cooked lamb shank  
with potatoes & caramelised onion red wine gravy.

Pistachio crusted salmon  
with sage & parmesan, brown rice & creamy lemon sauce.

Oven cooked garlic & rosemary camembert  
with grilled vegetable hot salad & garlic bread.

### DESSERTS

Christmas bread pudding with brandy sauce & berries.

Festive chocolate brownie  
with chocolate & nuts sauce & Madagascan vanilla ice cream.

Profiteroles with lime & mint icing & fresh berries.

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*2 Courses meal £34 (On Christmas Eve £44)*

*3 Courses meal £43 (On Christmas Eve £54)*