

# THE VICTORIA

O X S H O T T

## CHRISTMAS DAY MENU 6 COURSES 150

### SNACK/BOUCHE

### STARTERS

Chicken & Goose Galantine, Chestnut & Brown Butter Puree Pickled Damsons  
Home Smoked Salmon, Creme Fraiche, Exmoor Caviar, Rye Bread  
Goats Cheese Agnolotti, Pumpkin Veloute, Pecan Pesto  
Roasted Veal Sweetbread & Cep Vol eu Vent, Brandy Cream, Winter Truffles

### MAINS

Free Range Turkey, Bread Sauce  
Beef Wellington, Bordelaise Sauce  
Herb Crusted Cod, Winter Bean Cassoulet, Clams, Morteau Sausage  
Sweet Potato, Apricot & Chestnut Roast

Main courses served with the following selection of side dishes for the table,  
pigs in blankets, Yorkshire puddings, sprouts, bacon & chestnuts, braised red cabbage,  
roast potatoes, cauliflower cheese, crushed carrot & swede, honey glazed carrots, gravy

### CHEESE

Tilston Blue, Pickled Gooseberries, Malt Loaf

### DESSERTS

Christmas Pudding, Brandy Butter Ice Cream  
Mont Blanc Tart  
Black Forest Chocolate Fondant, Cherry Ripple Ice Cream  
Cinnamon Spiced Pannacotta, Mulled Wine Poached Pear, Pecan Crumble

### PETIT FOURS

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

