

Christmas Day 2017 - £65

To start

✓ *Chef's home-made Parsnip and Apple soup*
served with a warm bread roll

Chef's Course Game & Port Wine Pate
accompanied with toast and a cranberry relish

✓ *Sautéed Stilton mushrooms*
in a creamy stilton sauce, served with a warm bread roll

Smoked Salmon & Prawn Cocktail
served with a brandy infused marie rose sauce
and brown bread & butter

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## Sorbet

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To follow

Roast Pembrokeshire Turkey accompanied with festive trimmings,
chestnut & cranberry stuffing with a rich roast gravy

Oven baked fillet of beef Wellington

Finest fillet steak covered in a rich liver pate wrapped in pastry oven
baked and served with a Madeira & shallot sauce

Tender oven roasted Welsh Rack of lamb
accompanied with a rich port & redcurrant gravy

Crispy roasted half of Duck
oven baked and served with a rich plum sauce



To finish

Traditional Christmas pudding
served with a rich courvoisier brandy cream

Victoria Inn Amaretti Trifle

Raspberry Pavlova

drizzled with cream & luxury icecream

Luxury Chocolate Yule log

drizzled with cream & luxury icecream

Chefs Selection of Cheeses

served with biscuits, grapes & onion chutney

Finally

Freshly brewed coffee or tea,
mince pies & chocolate fingers,

A £25.00 non-refundable deposit per guest is required to
confirm your booking. We would like to receive your
menu choices two weeks in advance

