

Festive Fayre Lunch & Dinner Available From 25th November to 24th December

Christmas 2026

Monday to Saturday Lunch & Evening (Not available on Sundays)



Book early to avoid disappointment

Celebrate Christmas 2026 at the Victoria Inn

There's nothing quite like the Victoria Inn during the festive season!
We go over the top with Christmas Decorations to make it so special.
With over 20 years' experience at the Victoria Inn, we just do it right.

Our talented Chefs have put the finishing touches on our festive menu to make this the most delicious season yet.

We are the ideal place to celebrate the season with everyone you hold dear.
From family get-togethers and Christmas catch-ups to relaxed work gatherings.

The Victoria Inn is the place to Celebrate Christmas 2026

Why not make a night of it

Book in one of our 4 Star rooms to include an **Iced bottle of FIZZ & Chocolate** in your room on arrival.

In the morning a cooked to order Breakfast with award winning Black Pudding

£150.00 per Room

2 Course £29.50 or 3 Course £33.50

To Start

V Chef's home-made Spiced Apple & Parsnip Soup

Served with parsnip crisps, and ciabatta

Duck Bon Bons

Garnished with cucumber, spring onions & hoisin sauce

Victoria Inn Prawn Cocktail

With Marie Rose sauce, brown bread & butter

Ve Gf Moroccan-Style Cauliflower Bites

Cauliflower florets coated in Moroccan style spiced quinoa breadcrumbs served with Chilli Jam

V Sautéed Stilton Mushrooms (Gfo)

In a rich creamy stilton sauce, served with toasted ciabatta

To Follow

Hand Carved Slow Roasted Breast of Turkey (Gfo)

*Accompanied with festive trimmings, chestnut & cranberry stuffing,
pigs in blankets, duck fat roasties,
fresh vegetables & a home-made rich roast gravy*

Traditional Roast Beef (Gfo)

*Slow roasted Beef with Yorkshire pudding, duck fat roasties,
fresh vegetables & a home-made rich roast gravy*

Roasted Pork Tenderloin

Pork Tenderloin wrapped in bacon stuffed with apricots & sultanas

served with a creamy Dijon mustard sauce fresh vegetables and dauphinoise potatoes

Gf Pan fried Sea Bass fillet

Served on a bed of creamy leeks & asparagus spears with choice of potato

Ve Sweet Potato, Chestnut & Cranberry Loaf

Served with fresh vegetables, vegan jus & choice of potato

**** Extra Add ****

Cauliflower Cheese £5.50 per dish

Six pigs in Blankets £5.00 per dish

Loaded Roasted Potatoes £6.50 per dish

*Roast Potatoes smothered in a Welsh Cheddar Cheese sauce, topped with bacon,
stuffing pieces finished with cranberry sauce*

To Finish

Traditional Christmas Pudding (Gfo)

Served with a delicious brandy cream sauce

Homemade Baileys Chocolate Cheesecake

Served with pouring cream

Winter Blackberry & Apple Crumble (Ve Gfo)

Served with a rich vanilla Custard

Chocolate Yule Log

Served with pouring cream

Cheese & Biscuits (Gfo)

A selection of cheeses, served with crackers, grapes & chutney

Enjoy a fresh Italian Americano coffee and mince pie £4.50

Book early to avoid disappointment

