## **CHRISTMAS DAY LUNCH**

### served from 12pm - 3pm Adult; £70.00 / Under 12; £36.00

Wild Mushroom, Tarragon and Sherry Soup (ve)

Atlantic Prawn & Crayfish, Tomato Crème Fraiche, Cucumber, Tomatoes, Baby Gem Lettuce and Lime

Pressed Game & Pistachio Terrine, Apple & Fig Chutney served with Soda Bread

Whipped Goats' Cheese, Beetroot Puree, Roasted Beetroot, Golden Beetroot Piccalilli, Pine Nuts, Rocket & Balsamic

Roasted Crown of Turkey, Roast Potatoes with Sage & Onion Stuffing, Pig in Blanket and Poultry Gravy

Pan Roasted Fillet of Beef, Dauphinoise Potatoes, Bourguignon Sauce, Roasted Root Vegetables, Kale

Three Cheese & Pear Tartlet, Walnut Crumble Topping, Roasted Carrots, Creamed Leeks & Herb Roasted New Potatoes

Halibut, Fondant Potato, Cauliflower Puree, Wilted Spinach, Green Beans Brown Shrimp, Herb Nut Brown Butter

THE HOTEL VICTORIA

Lowestoft Suffolk NR33 oBZ

Telephone: 01502 574433 Email: Reservations@thehotelvictoria.co.uk

Looking for Accommodation over the Christmas/New Year period? Please ask Reception or check out our Website for information on our special 2 night packages

Christmas Pudding, Brandy Sauce, Marinated Cranberries

Glazed Lemon Tart, Cheesecake Cream, Raspberry Sorbet

Chocolate Fondant, Salted Caramel Ice Cream, White Chocolate Sauce and Honeycomb

Profiteroles Filled with Vanilla Cheesecake & Strawberry Cream with Chocolate Sauce and Shortbread Biscuit Our dishes can be made adaptable on request; GF = Gluten Free V = Vegetarian VE = Vegan

# THE HOTEL VICTORIA LOWESTOFT

## CHRISTMAS BROCHURE



LOWESTOFT Kirkley Cliff Lowestoft Suffolk NR33 oBZ

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#### **BOXING DAY LUNCH**

### served from 12pm - 3pm Adult; £35.00 / Under 12; £19.00

Carrot, Honey & Orange Soup served with Cumin Flavoured Croutons

Atlantic Prawns, Lemon & Dill Mayonnaise, Baby Gem Lettuce, Cucumber, Cherry Tomatoes, Buttered Brown Bread

Ham Hock, Smoked Chicken & Chive Pressed Terrine, Balsamic Onion Jam, Toasted Ciabatta

> Gruyere Cheese & Leek Tartlet with Parsley & Walnut Dressing

Roast Loin of Pork, Sage & Onion Stuffing Ball, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Apple Puree & Crackling

Roasted Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Tarragon & Mushroom Gravy

Baked Skate Wing, Roasted New Potatoes, Steamed Sprouting Broccoli, Mangetout & Sauce Vierge

Red Onion, Beetroot & Goats Cheese Tarte Tatin, Roasted Vegetable Stack & Tomato Sauce

Sticky Banana Pudding served with Butterscotch Sauce, Vanilla Ice Cream, Toffee & Banana Crunch

> Lemon Roulade with Lemon Sorbet, Raspberry & Mint Compote

Vanilla Pannacotta with Roasted Fig & Shortbread

Apple & Sultana Crumble Tart with Custard

## NEW YEARS EVE GALA DINNER

#### Adults only; £79.00pp Arrival 7pm, Dinner Served at 7:45pm, Depart 1:00am

TRIO OF STARTERS; Salmon & Cravfish Rillettes en Croute

Cherry Tomato Compote, Basil Marinated Mozzarella served on Garlic Ciabatta Croute

> Smoked Chicken & Ham Hock Roulade, Quail's Egg & Balsamic Onions

> > Champagne Sorbet

Medallions of Beef Fillet, Dauphinoise Potatoes, Wilted Spinach, Sautéed Wild Mushrooms, Roasted Baby Onions, Red Wine & Pancetta Jus

Thyme Corn Fed Chicken Breast, Fondant Potato, Carrot Puree, Green Beans & Light Poultry Jus

Grilled Sea bass Fillet, Saffron Mash, Fennel, Red Chard & Lobster Crayfish Bisque Sauce

Beetroot & Red Onion Tarte Tatin, Sprouting Broccoli, Tarragon Roasted New Potatoes & Goats Cheese Cream Sauce

TRIO OF DESSERTS; Sticky Toffee Pudding & Butterscotch Sauce

Apple Crumble Cheesecake

Chocolate Ganache Tart with Pistachio Crumb & Cherry Compote

## **NEW YEARS DAY BRUNCH**

#### served from 9:00am - 3pm Adult; £21.00 / Under 12; £14.50

Selection of Cereals, Croissants, Cold Meats, Continental Cheeses, Fresh Fruit

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**Eggs Benedict** 

Ham, Cheddar & Parsley Omelette with Saute Potatoes and Baked Beans

Minute Steak, Thyme Roasted Tomatoes, Flat Mushroom, Sauteed Potatoes

Smoked Chicken, Bacon & Black Pudding Hash, Thyme Hollandaise Sauce, Poached Egg

Bacon, Sausage, Thyme Roasted Tomato, Flat Mushroom, Baked Beans, Hash Brown, Double Fried Egg

Veggie Sausage, Thyme Roasted Tomato, Flat Mushroom, Baked Beans, Hash Brown, Double Fried Egg

Poached Lowestoft Smoked Haddock, Thyme Roasted Tomato, Poached Eggs

Caramel Brownie Cheesecake, Vanilla Seed Ice Cream

Warm Treacle Tart, Orange Confit, Clotted Cream

Strawberry Pannacotta, Fruit Compote, White Chocolate Cookie

Mixed Ice Cream, Fruit Coulis, Brandy Snap Basket

Freshly Brewed Tea & Coffee

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