

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

Throughout December we
will reward all designated
drivers with free soft drinks

To Book...

For further details and to
make your booking call
us now on:

01865 241382

or email:

victoriaarms@wadworth.co.uk

New Year's Eve
See in the
New Year with us!

Celebrate with fantastic
food & drink, with great
company & fun atmosphere



New Year's Day
Start as you mean
to go on...

Enjoy the first day of 2018
with us & book a table
for brunch.

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) =Suitable for Vegetarians. *Party nights may carry a supplement on certain dates.

THE
VICTORIA
ARMS

Christmas
Menu
2017



📍 Mill Lane, Old Marston, OX3 0PZ

✉ victoriaarms@wadworth.co.uk

☎ 01865 241382

Pay in full by 1st Nov 2017 & receive
10% discount on your total food bill.
This offer does not include Christmas Day.

PARTY NIGHTS AVAILABLE!

Christmas CELEBRATION



Available November to January

Come and join us for your Christmas celebrations

Starters



Sweet Potato Soup (gf) (v)
Sweet potato, chilli & butternut squash soup with garlic & rosemary focaccia

Venison Pâté (gf)
Venison & Armagnac pâté with warm toast & winter fruit chutney

Smoked Salmon Muffin (gf)
Smoked salmon on a toasted English muffin with capers, sour cream & dill

Vegetable Terrine (gf) (v)
Chargrilled vegetable terrine with hummus and pitta bread

2 Courses
£16.95
Per Person

Mains

Roast Turkey (gf)
Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy roast potatoes

Pan Fried Lamb (gf)
Pan fried lamb loin, roasted beetroot, fondant potato & seasonal greens with minted gravy

Smoked Haddock (gf)
Natural smoked haddock with creamed spinach, poached egg & cheese sauce served with buttered new potatoes

Pumpkin Ravioli (gf) (v)
Pumpkin sunflower ravioli with shredded sprouts, vegetarian parmesan, chestnuts & pesto

Puddings

Christmas Pudding
Traditional Christmas pudding with brandy butter, ice cream or custard

Cranberry Brûlée (gf)
Cranberry crème brûlée with shortbread biscuits

Vanilla Cheesecake (gf)
Baked vanilla cheesecake with mulberry sorbet & mango purée

Cheese Selection
Selection of British cheeses with assorted biscuits, apples, grapes, celery & chutney

Christmas Day THREE COURSE MEAL



Relax and enjoy a sumptuous three course feast

3 Courses
£49.95
Per Person

Starters

White Bean Soup (gf) (v)
White bean soup with candied chestnuts & rosemary oil

Black Pudding (gf)
Black pudding poppy seed duck egg with spiced tomato chutney

Gravlax (gf)
Beetroot cured salmon and roasted beets with sour cream, dill and mustard

Baked Tart (v)
Baked Camembert tart with fig & caramelised red onion chutney, balsamic reduction & rocket salad

Mains

Roast Turkey (gf)
Roast British turkey with bacon wrapped sausages, stuffing, seasonal vegetables & crispy roast potatoes

Pan Seared Duck (gf)
Pan-seared breast of free-range duck in a rosemary, cranberry & red wine jus with creamy mashed potato & kale

Pan Fried Sea Bass (gf)
Pan-fried sea bass with tomato & rocket salad, mango salsa & sautéed potatoes

Ricotta Tart (v)
Spinach, ricotta and walnut tart on dressed leaves with a walnut & balsamic dressing and buttered new potatoes



Puddings

Christmas Pudding
Traditional Christmas pudding with brandy butter, ice cream or custard

Panna Cotta (gf)
Panna cotta with cranberry compote and champagne sorbet

Truffle Torte (gf)
Chocolate and pistachio brandy truffle torte with sour cherry compote

Cheese Selection
Selection of British cheeses with oatcakes, apple, grapes, celery & quince jelly

Christmas Eve

Relax before the  Big Day...

Join us for an evening of friends, family & festive fun!

Boxing Day

Join us for Boxing Day...

Special Boxing Day menu available.

Relax & choose from our home cooked favourites