

THE VICTORIA

Summer Garden Party - BBQ meat selection

The following can all be cooked on our spit roast which is located in our garden kitchen. These meats are cooked and carved outside and served casually buffet style. Prices on request

Stuffed baby piglet spit roasted and carved

Served with roasted red onion, oven dried tomato and torn basil

Slow roasted and char grilled belly of pork

With ginger, chilli, garlic & coriander

Spit roasted rib of beef

With cracked black pepper, rocket, wild mushrooms and horse radish

Slow roasted leg of lamb with garlic and rosemary

With roasted artichoke, black olives & haloumi cheese

Whole spit roasted chicken

With garlic butter, lemon & courgette frit

Summer Garden Party - Fish selection

This selection of fish dishes is ideal for serving 'family style' in our garden and could compliment a choice from the BBQ meat selection. Prices on request

Whole baked wild trout wrapped in bacon

Stuffed with spinach and wild mushrooms with a light fish cream sauce – these could be served whole – they would be fully boned. The bacon is important because it holds the fish together whilst it cooks.

Moroccan spiced King Prawn and scallop tagine with roasted peppers, chick peas & fennel

Served in a casserole pot with couscous on the side

Fresh char grilled line caught mackerel fillets

With a warm sun blushed tomato, caper and shallot vinaigrette and beetroot tzatsiki

Pollock wrapped in Serrano ham

Roasted with baby artichokes, oven dried vine tomato, torn basil & roasted sweet potato

Provençal style fish stew

A light lobster, prawn & tomato based stock into which we would put whole king prawns, fresh squid, pieces of hake, mussels, saffron new potatoes, herbs and tomato – also served with garlic rouille and croutons

Frito misto

A deep fried crispy mix of say, Pollock, sprats, prawns, squid & mullet served with a roasted pepper mayo on the side. Very light and casual.

Char grilled salmon fillets

with pepporanata & béarnaise sauce

Salad selection

People hosting functions often choose to serve these salads with the meat or fish options from the Garden Party Menu. These salads are intended to be served 'family style' in bowls at the table. Prices are per portion

Brown and wild rice salad with feta cheese, roasted butternut and beetroot £3.50

Sliced ox heart tomatoes with shallots, basil cress & goats curd £3.50

New potato salad with mayonnaise, tarragon and boiled egg £3.50

Warm roasted new potatoes with caramelised red onion, garlic & rosemary £3.50

Roasted vegetable couscous with peppers, sweet potato & courgette £3.50

Wild mushroom and English asparagus vinaigrette with shaved pecorino £4.00

Mixed leaf salad with tomato, spring onion & cucumber £3.50

Rocket salad with shaved fennel, green beans & parmesan with olive oil & balsamic £3

Serrano ham, rocket, mozzarella and fresh peach, orange blossom dressing £5.00

White bean, roasted piquillo pepper, roast squash with a mint & chilli dressing £3.50

Desserts selection - all £7.50 per head

Soft meringue and apricot roularde with basil, mascarpone & vanilla

Crème brulee and English berries & shortbread

Chocolate tart with Chantilly cream

Pear and blackberry crumble with custard and vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Summer berries, meringues & cream

Mini raspberry trifle with a basil granite & shortbread

Hazelnut daquoise with chocolate cream

Chocolate nut brownie with mocha ice cream

Fresh fruit salad



A 12.5% discretionary service charge will be added to your bill

All products may contain traces of nuts or other allergens. Please inform a member of staff if you have any dietary requirements

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