



3 Course Festive Menu

£45 PER PERSON

STARTER

48-hour Sourdough bread for the table GF*

SCOTTISH SMOKED SALMON GF*

Horseradish butter & caper
berries 536kcal

BEETROOT TARTARE

V/GF*/VE*
Whipped canterbury goats'
cheese, granny smith apple &
walnuts 887kcal

HAM HOCK TERRINE

GF*
House Piccalilli & Dorset
watercress 352kcal

SPICED PARSNIP SOUP VE/GF*

Roasted organic seeds 417kcal

Mains

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS

Rosemary roast potatoes, pig in blanket, braised red
cabbage, glazed vegetables & red wine gravy 1084kcal

BUTTERNUT SQUASH & CHESTNUT PITHIVIER VE/GF*

Rosemary roast potatoes, braised red cabbage, vegetables &
red wine gravy 1710kcal

SEARED CORNISH SEABASS GF

Crayfish and saffron bisque, rope grown mussels, chantenay
carrot & buttered greens 1247kcal

CACIO E PEPE RISOTTO V*/GF

Arborio rice, aged pecorino, cracked black pepper, burnt
butter, confit winter tomato, herb shoots & lemon oil 1800kcal

FEATHER BLADE OF BEEF

Horseradish mash with kale, chantenay
carrots & red wine gravy 2553kcal

DESSERT

CHRISTMAS PUDDING VE

Brandy & sultana
pudding, vanilla oat
cream & cranberry
compote 423kcal

STICKY TOFFEE PUDDING V/GF

Salted caramel toffee
sauce & vanilla bean
ice cream 716kcal

YORKSHIRE STILTON & CRACKERS V/GF*

Yorkshire blue, spiced
chutney & Peter's yard
crackers 307kcal

CHOCOLATE ORANGE TORTE V

Vanilla crème fraiche
& candied orange 564kcal

SORBETS VE/GF

Sicilian lemon, blood
orange & raspberry
178kcal

SIDES

PIGS IN BLANKETS 500kcal 7

EXTRA ROASTIES 86kcal 6

CHANTENAY CARROTS &
BUTTERED GREENS 573kcal 5

Festive add ons

FESTIVE WINE PACKAGE 22 PER PERSON

includes a glass of prosecco on arrival plus half a
bottle of white or red wine per person

*Per person - minimum party size 6

V Vegetarian

V* Vegetarian option available

VE Vegan

VE* Vegan option available

GF Gluten free

GF* Gluten free option available



THE
**Palm
House**

VICTORIA



Christmas Party Sharing

MINIMUM PARTY SIZE 20 PEOPLE

29.50 PER PERSON

CHEESEBURGER SLIDERS

Aged beef, brioche, American cheese, shallot confit

CRISPY KING PRAWNS

Curried mayo, black sesame, coriander

BLACK TRUFFLE & WILD MUSHROOM ARANCINI ^v

Aioli, pesto

CHILLI CHICKEN LOLLIPOPS

Ranch dip, chives

CARAMELISED FIG, THYME & CHESTNUT TART ^{VE}

39.50 PER PERSON

BAKED ISIGNY ST MÈRE CAMEMBERT ^V

Rosemary honey, sourdough baguette

CHOICE OF CHARCUTERIE

Salami de Lyon, Prosciutto, ham hock terrine,
cornichons & piccalilli

OAK SMOKED SALMON BLINIS

Citrus crème fraîche, dill oil

PORCINI MUSHROOM PARFAIT ^{VE}

Crispy artichoke & chives



THE
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VICTORIA



Additional Festive treats

ARTISAN CHEESE BOARD

(SERVES 3- 4) ~~~~~ 39

A selection of British cheeses, including Somerset brie, coastal cheddar, Yorkshire blue & Canterbury goats', served with Peter's yard crackers, spiced chutney, celery & grapes

CANAPES ~~~~~ 9.5PP*

Prosciutto & salsify cigars, rosemary honey GF

Black truffle & wild mushroom arancini, aioli, pesto VE

Smoked Scottish salmon blini, citrus crème fraiche, dill

COFFEE & PETIT FOURS ~~~~~ 12PP*

Café americano served with a selection of sweet treats

Belgian dark chocolate & sea salt truffles VE GF

Parisian almond macaroons V

Petit mince pies V

V Vegetarian V* Vegetarian option available VE Vegan
VE* Vegan option available GF Gluten free GF* Gluten free option available

*Per person, minimum party size 6