



3 Course Festive Menu

£45 PER PERSON

STARTER

48-hour Sourdough bread for the table GF*

SCOTTISH SMOKED SALMON GF*

Horseradish butter & caper berries

BEETROOT TARTARE

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

HAM HOCK TERRINE

GF*
House Piccalilli & Dorset watercress

SPICED PARSNIP SOUP VE/GF*

Roasted organic seeds

Mains

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS

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

BUTTERNUT SQUASH & CHESTNUT PITHIVIER VE/GF*

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

SEARED CORNISH SEABASS GF

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

CACIO E PEPE RISOTTO V*/GF

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

FEATHER BLADE OF BEEF

Horseradish mash with kale, chantenay carrots & red wine gravy

DESSERT

CHRISTMAS PUDDING VE

Brandy & sultana pudding, vanilla oat cream & cranberry compote

STICKY TOFFEE PUDDING V/GF

Salted caramel toffee sauce & vanilla bean ice cream

YORKSHIRE STILTON & CRACKERS V/GF*

Yorkshire blue, spiced chutney & Peter's yard crackers

CHOCOLATE ORANGE TORTE V

Vanilla crème fraiche & candied orange

SORBETS VE/GF

Sicilian lemon, blood orange & raspberry

SIDES

PIGS IN BLANKETS 7

EXTRA ROASTIES 6

CHANTENAY CARROTS & BUTTERED GREENS 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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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