

THE
Palm House
VICTORIA

3-COURSE *Festive Menu*

£55 PER PERSON

Starters

**FENNEL POLLEN SCOTTISH
SMOKED SALMON GF***

Dill crème fraîche, caper
berries, pickled fennel, lemon
oil & toasted rye bread

**JERUSALEM
ARTICHOKE SOUP VE/GF**

Herb oil, roasted
hazelnuts & artichoke
crisps

DUCK RILLETTE

Toasted brioche, cornichons
& fig chutney

BAKED CAMEBERT V

Roasted garlic, honey & thyme
glaze, toasted focaccia

Mains

ROASTED NORFOLK TURKEY GF*

Duck fat roast potatoes, glazed root vegetables, pigs in
blankets, braised red cabbage, red wine gravy & mulled cranberry
sauce

OVEN BAKED SALMON GF

New potato & herb cake, sautéed winter greens & lemon beurre
blanc

CELERIAC, WILD MUSHROOM & CHESTNUT PITHIVIER VE/GF*

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

RED WINE BRAISED BEEF SHORT RIB GF

Wholegrain mustard mash, sautéed winter
greens & red wine gravy

Desserts

CHRISTMAS PUDDING VE/GF

Brandy plant-based cream &
cranberry compote

BAKED BASQUE CHEESECAKE V/GF

Sour cherry compote

CHOCOLATE TRUFFLE V

Triple chocolate mousse &
espresso liqueur sponge, whiskey
Chantilly cream centre

STICKY TOFFEE PUDDING V/GF

Toffee sauce & vanilla bean ice
cream

ARTISAN CHEESE BOARD V

Mature cheddar, Stratford Blue,
farmhouse red Leicester, sticky
fig chutney & crackers

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

V = Vegetarian

V* = Vegetarian option available

VE = Vegan

VE* = Vegan option available

GF = Gluten Free

GF* = Gluten Free option available



Canapés

£5 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MINIMUM ORDER: 50 PER ITEM

Plant & Vegetarian

SWEET POTATO & RED PEPPER FALAFEL,
MINT COCONUT YOGHURT **VE**

BEETROOT & GOAT'S CHEESE CROUSTADE **V**

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

SMOKED APPLEWOOD PLANT SLIDER **VE**

CAMEMBERT CROQUETTE &
MULLED CRANBERRY SAUCE **V**

Meat

CHICKEN LOLLIPOP & HOUSE HOT SAUCE **GF**

SAGE BUTTER GLAZED CHICKEN SKEWER **GF**

MATURE CHEDDAR BEEF SLIDER

ROAST BEEF & HORSERADISH YORKSHIRE PUDDING

PIGS IN BLANKETS SKEWER & MULLED CRANBERRY
SAUCE

Fish

SMOKED SCOTTISH SALMON BLINI

CRAB SALAD ON THE ENDIVE

BEER-BATTERED HADDOCK GOUJON & TARTARE SAUCE

SCAMPI & LEMON AIOLI

PRAWN COCKTAIL LETTUCE CUP **GF**

Sweet

HONEYCOMB BROWNIE **VE/GF**

RASPBERRY & ROSE CHEESECAKE **V**

PASSION FRUIT TART **V**

STRAWBERRY & CHANTILLY CREAM TART **V**

Signature Bowls

£9 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Plant & Vegetarian

PUMPKIN TORTELLINI, ROASTED BUTTERNUT
SQUASH, SAFFRON CREAM & PESTO **VE**

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE
RISOTTO **VE/GF**

SMOKED TOFU & AUBERGINE CURRY, TOASTED
FLATBREAD **VE/GF**

WINTER HEIRLOOM TOMATO & BOCCONCINI
MOZZARELLA SALAD **V/GF**

Meat

LINCOLNSHIRE SAUSAGE, BUTTERY MASH &
CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK
CUT CHIPS & BÉARNAISE SAUCE **GF**

BLACKENED CHICKEN, CREAMED CORN,
MAPLE-GLAZED BACON **GF**

CORNISH LAMB RUMP, BRAISED RED
CABBAGE & RED WINE GRAVY **GF**

Fish

PRAWN COCKTAIL, AVOCADO &
MARIE ROSE DRESSING **GF**

BEER-BATTERED FISH & CHIPS, TARTARE
SAUCE & MUSHY PEAS

SALMON PUTTANESCA **GF**

HERB-CRUSTED SEABASS, CRISPY PARSLEY
POTATOES & SAFFRON BISQUE **GF**

Sweet

CHOCOLATE BROWNIE & ICE CREAM **V/GF**

BAKED VANILLA CHEESECAKE
& WINTER BERRY COMPOTE **V**

FRESH FRUIT SALAD, COCONUT
CREAM, TOASTED SEEDS **VE/GF**

WINTER BERRY ETON MESS **V/GF**

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