



VICTORY SERVICES CLUB

Canapés £2.75 per item (Minimum of 25 items per choice)

Meat

Malaysian Chicken Satay Brochette
Smoked Chicken, Pistachio, Fresh Kiwi
and Redcurrant
Chicken Caesar Salad
with Marinated Anchovies
Duck & Vegetable Pancakes
with Plum Sauce
Crispy Asian Beef Salad in Filo
with Hoisin Sauce
Brochette of Beef Teriyaki
with Sesame Seeds
Venison Mousseline on Baguettine
with Redcurrant
Mini Lamb Shepherds Pies in a
Pastry Case
German Bratwurst with a Shot
of Hoegaarden Beer

Fish

Butterfly King Prawns
with Chilli Dipping Sauce
Poached King Prawn
with Lemon Mayonnaise
Prawn and Crab Cocktail on a Spoon
Seared Fresh Tuna Niçoise
Roast Salmon and Sesame Skewer
with Oyster Sauce
Smoked Salmon and Loch Fyne Mousse
on Blinis
Smoked Mackerel Paté on Oatcakes
Mini Fish Pie with Cheesy Mash
Smoked Trout and Horseradish Tart

Vegetarian

Mushroom Stroganoff with Fried Leek
and Tomatoes
Med Vegetables, Goat's Cheese & Pesto
on Baguettine
Sun-blushed Tomato & Cream Cheese
Sag Paneer with Fresh Chilli on a Spoon
Creamed Stilton and Onion
Marmalade Tartlets
Feta, Cucumber, Olive and Tomato
with Pesto
Mixed Pepper and Tomato Bruschetta
with Basil

All prices are inclusive of VAT and are subject to change



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Bowl Food (Min 20 People / per option)

For a buffet with a difference why not try our Bowl Food Menu! A perfect alternative to long Sit-Down Dinners or Traditional Buffets. Have a trendy and tasty meal without the need for formal seating. Select 4 dishes from any region of our bowl selection **£4.50 per bowl / per person** - Desserts on application.

All of the following suggestions are served in individual china bowls that are designed to fit neatly into the palm of your hand. These bowls are passed around, by our serving staff, on chic serving trays allowing guests to help themselves to bowls of their choice. Guests get served a selection of small bowls throughout the evening, with each containing 4 to 6 mouthfuls.

Best of British

Strips of Turkey Breast and Mushroom Fricasée with Colcannon Potato

Roast Beef, Yorkshire Pud, Carrot, Swede Mash and Gravy

Cumberland Sausages with Apple Mash, Glazed Red Cabbage and Redcurrant Jus

Cod and Hand-cut Chips with Fresh Lemon and Tartar Sauce

Mushroom, Onion, Thyme and Real Ale Suet Pudding

European

Fillet Steak with Pomme Frites and Béarnaise Sauce

Seared Tuna with Green Beans, Sun-blushed Tomatoes, Black Olives and Quail Egg

Traditional Paella with Seafood, Spanish Chorizo and Chicken

Penne Pasta with Freshly Made Pesto, Roasted Cherry Tomatoes and Olives

Caeser Salad with Tempura Anchovies and Fresh Parmesan

Asian Bowl

Sesame and Teriyaki Beef with Chilli Noodle Salad

Chinese Pan Fried Duck with Plum Sauce and Pak Choi

Vietnamese Chicken Salad with Crushed Roasted Peanuts

Sweet Chilli Prawn Phad Thai with Lime Wedges

Oriental Greens with Tofu Mushrooms, Red Pepper and Oyster Sauce

Eastern Bowl

Chicken Tagine with Green Olives and Fresh Lemon

Slow Roasted Lamb Salad with Mint and Pomegranate Dressing

Spiced King Prawns with Saffron Potatoes and Coriander

Puy Lentils with Spiced Mixed Beans and Paprika

Falafel with Humous, Pickels, Fresh Tabouli and Pitta Bread

Indian

Classic Chicken Korma with Roasted Almonds and Coriander

Beef Madras with Coconut Rice and Mini Naan Bread

King Prawn Bhuna with Basmati Rice and Green Chilli

Spicy Potato Sag Aloo, Fried Onions and Fresh Chilli

Vegetable Jalfrezi with Rice and Mini Naan Bread

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Formal Dining Set Menus

All of the below formal menus are served with chef's selection of potatoes and seasonal vegetables. All dining menus include Coffee, Mints and Petit Fours. The menu choice should be the same for all guests, although we do offer a vegetarian alternative upon request.

Please select 1 Starter, 1 Main and 1 Dessert per menu below.

Set Menu A £30

Starter

Roasted Red Pepper,
Vine Tomato and Basil Soup

Venison Liver Parfait with Cranberry and
Cherry Poached in Kirsch, Red Onion Chutney
and Brioche

Classic Fresh Water Prawns
with Cocktail Sauce

Main Course

Free Range Chicken Breast Stuffed with
Cream Cheese, Sun-blushed Tomatoes and
Spinach Wrapped in Parma Ham with a
Wild Mushroom Sauce

Slow Braised Sussex Beef with Yorkshire
Pudding and Goose Fat Roasted Potatoes
with a Rich Ale Gravy

Salmon Supreme with a Fresh Herb Crust,
Spinach Mash, Baby Watercress with
Cream, Dill and White Wine Sauce

Dessert

Apple Pie with Cinnamon Ice Cream

Trio of Chocolate Mousse
and Cointreau Oranges

Mango and Lime Delice with Mint
and Raspberry Coulis

Set Menu B £33

Starter

Green Pea and Mint Soup with Lardons
of Ham Hock

Duo of Loch Fyne Bradan Roust Salmon
Paté with Scottish Smoked Salmon and
Granary Pain-Qnip

Trio of Roasted Tomatoes with Buffalo
Mozzarella, Fresh Basil Pesto,
Aged Balsamic and Olive Oil

Main Courses

Roast Guinea Fowl with Garlic, Herbs
and Sea Salt with a Redcurrant, Orange
and Star Anise Jus

Fillet of Pork with Twice Cooked Pork Belly
Honey Glazed Apricots and Calvados Sauce

Dill Blackened Cod Loin, Crab and Leek
Cannelloni with Braised Puy Lentils, Barley,
Fresh Peas and Mint

Dessert

Rhubarb Crumble Tart and Clotted Cream

Italian Tiramisu with Mocha Ice Cream

Basil, Blackberry and Lime Mousse

Set Menu C £37

Starter

Butternut Squash and Ginger Soup
with Crème Fraiche

Poached Pear, Smoked Beetroot, Dunsyre
Mousse, Rocket, Watercress and Roasted
Walnut Dressing

Tian of Smoked Chicken with Avocado,
Cashew and Chilli with a Mango
and Red Berry Salsa

Main Course

Slow Roasted Shoulder of Lamb with
Smoked Roast Garlic, Fresh Rosemary
and Port Jus

Veal Fillets with Red Peppercorn Sauce,
Dauphinoise Potatoes and Shitake
Mushrooms

Pan Fried Seabass with Leek and Pancetta
Mash, Crispy Greens and Saffron Sauce

Dessert

Chocolate and Cherry Pudding

Plum and Armagnac Tart

Raspberry Mogador



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Set Menu D £45

Starter

Mild Curried Courgette Soup with
Yoghurt and Mint

Fig and Serrano Ham Salad with Watercress,
Blue Cheese Dressing and Toasted
Sour Dough

Devon Crab Tortelli with Fresh Dill
and Rocket Pesto

Main Course

Pan Fried Duck Breast, Confit of Leg, Apples
and Greens with Plum and Aniseed Sauce

Fillet Steak with Fondant Potato, Confit
of Roots Celeriac Pureé, Mushrooms and
Madeira Sauce

Lemon Sole with Lobster Tail Mousse,
Crushed New Potatoes, Pan Fried Samphire
and a Sauce Viêrge

Dessert

Tart Au Citron with Red Chilli Ice Cream
Chocolate Tart with Cognac Ice Cream
Summer Pudding and Berry Compote
Includes English Cheese Selection

Set Menu E £55

Starter

Wild Woodland Mushroom, Roast Smoked
Garlic and Truffle Oil Soup

Salmon, Dill and Lobster Terrine with a
Prawn and Tequila Mayonnaise Shot

Thai Smoked Duck Salad in Filo with Crispy
Vegetables and Sweet and Sour Dressing

Includes Champagne Sorbet

Main Courses

Venison Wellington with Braised Red
Cabbage, Aged Brandy and
Dauphinoise Potatoes

Herb Rack of Lamb with Grain Mustard Mash,

Wilted Seasonal Greens and a
Spiced Berry Sauce

Baked Monkfish and Giant Prawn with
Roasted Fennel, South Indian Potato and
a Spiced Green Indian Sauce

Dessert

Lemongrass Cheesecake
Saffron Poached Pear with Ginger Ice Cream
Hazelnut and Pistachio Mousse with
Nutella Crêpe

Vegetarian Options

Starter

Melon with Mango and Raspberry Coulis
Portobello Mushroom Tart, Field Mushrooms
and Goat's Cheese with Slow Roasted
Cherry Tomatoes

Roast Aubergine, Red Pepper and
Haloumi Salad

Red Lentil, Coconut and Sesame Seed Paté

Main Course

Bell Pepper and Sweet Potato Strudel
served with Fresh Sorrel and Cream Sauce

Pumpkin Ravioli with Sage, Roasted Red
Pepper, Basil Pesto and Garlic Slice

Courgette and Red Pepper Fritters with
Okra and Curry Sauce

Vegetable Wellington, Wild Mushrooms
and Port Jus

English Cheese Selection £6.00
Fine French Cheeses £6.50
Regional English Cheeses £7.00

Served with Biscuits, Celery, Grapes
and Chutney

Fresh Fruit and Champagne Sorbets
on Request

All set menu prices are inclusive of VAT and are subject to change



VICTORY SERVICES CLUB

Room Hire Prices (From 4th January – 31st December 2011)

Room	All Day	Half Day & Evening	Minimum Delegates
	08:30 – 17:00 £	08:30 – 12:30 / 13:00 – 17:00 / 17:30 – 23:00 £	No
President's Suite	790	430	40
Allenby	420	270	15
Chetwode	380	240	10
Plumer	160	120	N/A
Committee	350	220	10
Trafalgar	990	600	40
El Alamein	1090	650	60
Carisbrooke Hall	1440	870**	80
Grill Room	580	400	30

** Carisbrooke Hall is only available to hire on the rate of £870 from 17:30 – 23:00

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Accommodation

Accommodation is available for non VSC members the evening prior to, or evening of their function and is subject to availability. All accommodation bookings & enquiries should be directed to the Reservations Team at **020 7616 8335** or by email to **res@vsc.co.uk**

Terms and conditions apply.



VICTORY SERVICES CLUB

Day Delegate Packages (Minimum numbers of 20 apply)

Standard DDR **£49.50 pp**

Registration and Arrival Refreshments:

Fair-trade Coffee, Teas and Herbal Infusions

Orange Juice, with Danish Pastries

Mid-Morning Break:

Fair-trade Coffee, Teas and Herbal Infusions with Biscuits and Fresh Fruit

Lunch:

Seasonal 2 Course Fork Menu with Accompaniments and Dessert

Fair-trade Coffee, Teas and Herbal Infusions
Orange Juice

Afternoon Break:

Fair-trade Coffee, Teas and Herbal Infusions

Any menu substitutions may incur a surcharge

Executive DDR **£75.00 pp**

Registration and Arrival Refreshments:

Bacon and Egg Rolls

Vegan Sausage and Mushroom Rolls

Fresh Fruit Kebabs with Greek Yoghurt and Honey Dip

Fair-trade Coffee, Teas and Herbal Infusions

Fresh Fruit Juices and Smoothies

Mid-Morning Break:

Fair-trade Coffee, Teas and Herbal Infusions with Cookies, Vegan Muesli Muffins and Fresh Fruit

Lunch:

Seasonal 2 Course Fork Menu or Executive Finger Food with Accompaniments, Freshly Baked Artisan Rolls, Desserts and English Cheese Board

Fair-trade Coffee, Teas and Herbal Infusions and Orange Juice

Afternoon Break:

Fair-trade Coffee, Teas and Herbal Infusions with Mini Scones, Strawberry Jam and Fresh Cream

Fresh Fruit Tarts and Gluten-free Chocolate Brownies

All Conference Packages include

Main Conference Room Hire from 08:30 – 17:00

VSC Conference Pads and Pencils

VSC Still and Sparkling Mineral Water

Mints

1 Data Projector and Screen

1 Flipchart and Markers

(Additional Audio Visual Equipment may be arranged and may be subject to a charge)

Coffee and Tea at no Extra Charge

Individual Dietary Requirements Catered for on Request with 48hrs Notice

Minimum Numbers Apply on Packages:

Grill Room 30

Trafalgar 40

El Alamein 60

Carisbrooke 80