



VICTORY SERVICES CLUB

LARGE PARTY TABLES APR- JUNE 2024

Two Courses £37 including Tea, Coffee and Mints to finish.

Or Three Courses £45 including Tea, Coffee and Mints to finish.

The menu choice should be the same for all guests. For those with dietary requirements, the menu chosen will be adapted accordingly. Vegan and Vegetarian available on page two.

STARTERS

BROCCOLI & SPINACH SOUP (VE/GF AVAILABLE)

Garlic & Herb Croutons

HOUSE TERRINE (GF AVAILABLE)

Chicken Liver Pate, Apricot Coulis, Sour Dough Flute, Onion Chutney

COLD WATER PRAWN & AVOCADO SALAD (GF AVAILABLE)

Mixed Leaves, Cucumber, Marie Rose Sauce

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)

Pickled Vegetables, Rye Shards and Beetroot Puree

MAIN COURSE

BRAISED & ROLLED LEG OF LAMB (GF AVAILABLE)

Asparagus, Roasted Carrot, Watercress Puree

Crispy Kale, Dauphinoise Potato VSC Port & Cranberry Gravy

PAN FRIED SEA TROUT (GF)

Crushed New Potatoes and Spring Onions, Panache of Stir-Fried Vegetables,
Dill and Vermouth Cream Sauce

ROASTED CHICKEN BREAST (GF)

Truffle Oil Pommes Puree, Crispy Kale, Honey Glazed Roast Root Vegetables,
Chicken & Mushroom Infused Gravy

DESSERTS

APPLE & RHUBARB CRUMBLE TART (VE)

Vanilla Ice Cream & Custard

WHITE & DARK CHOCOLATE MOUSSE

Chocolate Ice Cream

TROPICAL FRUIT CHEESECAKE

Raspberry Sorbet, Tropical Fruit Compote, Shortbread Crumb

BRITISH CHEESE PLATE (VE/GF AVAILABLE)

Crackers, Chutney, Grapes

A discretionary 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



VICTORY SERVICES CLUB

LARGE PARTY TABLES APR- JUNE 2024

VEGETARIAN MENU

STARTERS

BROCCOLI & SPINACH SOUP (VE/GF AVAILABLE)

Garlic & Herb Croutons

ASPARAGUS & RICOTTA TORTELLONI (VEGAN PASTA ON REQUEST)

Roquette, Confit Cherry Tomatoes, Lemon Pesto Cream

(Available as Main)

VEGAN CAULIFLOWER PAKORA WITH SESAME SEEDS AND KOREAN BBQ SAUCE (VE/GF)

VEGAN BEETROOT CARPACCIO (VE/GF)

Vegan Cream Cheese, Pear, Roquette, Honey Dressing, Walnut

MAIN COURSE

VEGAN CHORIZO AND MIXED BEAN RAGOUT (VE/GF)

Topped with Aubergine Schnitzel

VEGAN HASSELBACK ROASTED BUTTERNUT SQUASH (VE/GF)

Watercress Puree, Crispy Kale, Asparagus, Lemon Tahini Dressing, Caramelized Seeds

VEGAN VEGETABLE & LENTIL STRUDEL (VE)

Truffle Oil Pommes Puree, Honey Glazed Roast Root Vegetables, VSC Port & Cranberry Gravy

DESSERTS

VEGAN RASPBERRY & ALMOND TART (VE/GF)

Raspberry Coulis, Vegan Vanilla Ice Cream

VEGAN STICKY TOFFEE PUDDING (VE)

Caramel Sauce, Caramel Ice Cream

VEGAN CHOCOLATE BROWNIE (VE/GF)

Vegan Vanilla Ice Cream

BRITISH CHEESEBOARD (VE/GF AVAILABLE)

Crackers, Chutney, Grapes

GF= GLUTEN FREE VE=VEGETARIAN

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Please let your server know if you have any dietary requirements or allergies.