



VICTORY SERVICES CLUB

## New Years Eve Menu

### STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE)  
£3.50

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)  
Pickled Vegetables, Rye Shards and Beetroot Puree  
£13.00

CRAB & SWEETCORN CHOWDER WITH CRAB TORTELLONI (GF AVAILABLE)  
Warm Bread Rolls  
£9.50

PAN FRIED QUEEN SCALLOPS (GF AVAILABLE)  
Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction  
£15.00

SMOKED DUCK ROULADE (GF AVAILABLE)  
Apricot Puree, Brioche  
£12.50

CLASSIC PRAWN COCKTAIL (GF AVAILABLE)  
Marie Rose Sauce, Fresh Lemon, Rye Shards  
£12.00

BEETROOT CARPACCIO (GF)  
Vegan Soft Cheese, Pear Chutney, Crushed Roasted Hazelnuts  
£10.50

PAN FRIED GNOCCHI (GF/VEGAN AVAILABLE)  
Pesto Cream, Gorgonzola, Walnuts, Roquette  
Starter £10.00 Main £17.50

### SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings  
Mixed Side Salad • Truffle Mashed Potato  
• Seasonal Vegetables

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.

## MAIN COURSES

THE GRILL 21-DAY AGED BEEF STEAK (GF)

**8oz Surrey Farm Premium Rib Eye**

£30.00

OR

**6oz English Fillet Steak**

£35.00

Both Served with Portobello Mushroom, Beef Tomato, Roquette, and Fries

Please Choose From: Peppercorn Sauce or Garlic Butter

GUINEA FOWL BREAST WRAPPED IN STREAKY BACON (GF AVAILABLE)

Guinea Fowl, Cranberry and Chestnut Stuffing Croquette, Truffle Oil Mash, Confit Carrot,

Red Cabbage & VSC Port Jus

£21.50

HALIBUT SUPREME WITH COCKLE, SAMPHIRE & CHAMPAGNE CREAM SAUCE (GF)

Celeriac Galette, Stir Fried Vegetables, Lemon & Dill Sauce

£22.50

CHICKEN SCHNITZEL WITH GARLIC BUTTER

Wild Mushroom Tagliatelle, Red pepper Coulis

£20.00

RACK OF LAMB WITH BRAISED LAMB SHOULDER (GF)

Truffle Oil Mash, Confit Carrot, Red Cabbage & Mint Gravy

£25.00

BUTTERNUT SQUASH, CHICKPEA & SPINACH CURRY (VE/GF AVAILABLE)

Pilau Rice, Garlic Naan, Samosa, Mango Chutney

£18.50

AUBERGINE & PARMIGIANA WELLINGTON (VE)

Truffle Oil Mash, Confit Carrot, Red Cabbage & VSC Port Jus

£20.00

## DESSERTS

CHOCOLATE SPHERE (GF)  
Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel  
£10.00

STRAWBERRY CHEESECAKE  
Mango Sorbet, Shortbread Crumb  
£10.00

APPLE CRUMBLE MOUSSE  
Blackberry Gel  
£10.00

PAVLOVA WITH TROPICAL FRUIT COMPOTE (VE/GF)  
Coconut Ice Cream  
£10.00

FRESH FRUIT SALAD (VE/GF)  
Pouring Cream or Ice Cream  
£8.50

FINE CHEESE PLATE (VE)(GF AVAILABLE)  
Crackers, Chutney, Grapes  
£12.00

ICE CREAM & SORBET (VE)  
Vanilla, Strawberry, Chocolate,  
Raspberry Sorbet  
£3.00 Per Scoop

COFFEE & CHOCOLATES  
£8.50

GF = GLUTEN FREE VE = VEGETARIAN



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