

The Victoria

29 Stamford Street, Altrincham, Cheshire, WA14 1EX

For reservations please call:- 0161 613 1855 or email the.victoria@yahoo.co.uk

Christmas Set Menu

Available Monday – Saturday, 12 noon until 3.00pm and from 5.30pm until 9.30pm
(£5 per head deposit and a named pre-order will be required)

3 Courses - £23.95

Starters

The Victoria Egg Florentine

Crispy Cheshire Smokehouse bacon topped with a poached duck egg, served on a warm homemade potato cake with wilted spinach and a hollandaise sauce.

Hot Smoked Salmon Tart

Homemade hot smoked salmon tart, served warm topped with a watercress salad and a garlic and chive mayonnaise.

Walnut Coated Welsh Brie

Fried walnut coated Welsh brie, served on hot, buttered Manchester malt loaf, topped with a tomato chutney.

Leek and Potato Soup

Topped with baked cranberry dumplings and served with chunks of bread.

½ Kilo of Fresh Scottish Mussels

(£1.50 supplement)

Served in a creamy cask ale sauce topped with chunks of soda bread.

Savoury Mince Pies

Traditional mince pies (made with spiced meat and fruit) topped with a warm chunky fig jam.

Smoked Goose and Pickled Walnut Salad

(£2.00 supplement)

Gressingham Goose breast, cured and smoked for us by The Cheshire Smokehouse, served on a bed of leaves with pickled walnuts and spiced plum dressing.

Sautéed Chicken Liver and Black Pudding Salad

Plump Chicken livers pan fried with Bury black pudding in a fruity Cumberland sauce, with a glug of sherry, topped with herb croutons

Side Orders

Hand Cut Fat Chips £2.50	Walnut and Apple Salad £2.50
Honey Glazed Parsnips £2.50	Creamy Bacon Leeks
Creamy Celariac Mash £1.95	

Main Courses

Sirloin / Ribeye Steak

(Sirloin – £1.00 supplement)

Served with our own hand cut fat chips, oven roasted tomato, crispy onion rings and a choice of buttery Hollandaise sauce, or a red wine and shallot butter.

Add Pepper Sauce £1.95

Pan Fried Seabass Fillets

Served on a fondant potato with wilted greens and a creamy cider and mussel sauce

Braised Herdwick Mutton Shank

Farmersharps Herdwick mutton shank, slowly cooked in rosemary and port, served on creamy celeriac mash and topped with homemade parsnip crisps

Vegetarian Haggis and Goats Cheese Pasty

MacSweens award winning vegetarian haggis and creamy goats cheese, wrapped in puff pastry served on a bed of roasted parsnips glazed in Trafford allotments honey with a creamy wholegrain mustard sauce.

Roasted, Stuffed Turkey Breast

Turkey breast, stuffed with smoked Applewood cheese, wrapped in molasses cured bacon, served on a sage and caramelised onion potato cake with a red wine gravy, topped with cranberry sauce.

Steamed Pink Veal and Chestnut Pudding

Farmersharps naturally raised veal and chestnuts in a homemade suet pudding, with hand cut fat chips and meaty beer gravy, topped with a warm fig chutney.

Baked Salmon Wellington

Salmon fillet, with a dill and raisin butter baked in pastry and served on a bed of roasted red onions and leeks with a rich tomato sauce.

Partridge and Pear

Whole roasted, glazed Partridge served on a beetroot fondant with a sweet poached pear and a wild mushroom gravy.

Puddings

Rhubarb and Ginger Pudding

Served with custard

Dark Chocolate Posset

Topped with a whipped Irish coffee cream

Pear and Sherry Trifle

Topped with glace cherries and hundreds and thousands!

Baked Apple Crumble

Topped with a walnut and date crumble, served with Dunham Massey ice cream and a toffee sauce

Mixed Dunham Massey Farm Ice Cream

Cheese

A selection of the finest farmhouse cheese served with biscuits and chutney.