

# *The Victoria*

29 Stamford Street, Altrincham, Cheshire, WA14 1EX

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