

## Over 60's Lunch Menu

Available weekdays 12-2pm

**All Priced at £8.95**

**Cottage Pie**  
with Veg (gf)

**Fish & Chips**  
with mushy peas and homemade tartar sauce

**Homemade Lasagne**  
with chips, salad and garlic bread

**Sausage & Mash**  
served with seasonal veg and onion gravy

**Scampi**  
served with chips and salad

**Ham, Egg**  
and chips (gf)

## Lunch Menu

(v) - Vegan  
 (gf) - Gluten Free

### To start...

<b>Soup of the Day</b>	£6.95
Served with a crusty roll (v) (gf)	
<b>Fresh Fruit Cocktail</b>	£6.95
Pineapple, peach and strawberries with lemon sorbet and orange syrup (v) (gf)	
<b>Fried Crab Claws</b>	£7.95
With a Japanese salad and wasabi mayonnaise	
<b>Meatballs</b>	£7.95
In a tomato and basil sauce with pastina	
<b>Deep Fried Calamari</b>	£7.95
With sweet chilli sauce and salad	
<b>Crispy Duck Pancakes</b>	£7.95
With hoisin sauce, spring onion and cucumber salad	
<b>Classic Prawn Cocktail</b>	£7.95
Served with lemon and brown bread	

### The main event...

<b>Classic Chicken Caesar Salad</b>	£13.95
With chicken, cos lettuce, croutons, anchovies, Parmesan shavings and Caesar dressing	
<b>Calves' Liver</b>	£14.95
Served with bubble & squeak and a red onion & Merlot jus	
<b>Greek Vegetable Moussaka</b>	£15.95
Served with fries and a village salad (v) (gf)	
<b>Seafood Pancakes</b>	£14.95
Filled with prawns, mussels and squid in a mushroom sauce	
<b>Rabbit Pie</b>	£13.95
In a puff pastry crust with fresh vegetables and creamed potato	
<b>Trio of Sausages</b>	£13.95
Wild boar, venison and beef served with creamed potato and onion gravy	

### To finish...

<b>Lemon Meringue</b>	£7.50
<b>Honeycomb Cheesecake</b>	£7.50
<b>Spotted Dick</b>	£7.50
<b>Eton Mess</b>	£7.50

### Plan a special occasion meal at The Victory

*48 hours notice required*

For a couple...

Lobster Thermidor (serves 2) lobster baked in a cheese sauce with salad and new potatoes £60.00

For a group

Roast Suckling Pig (serves 6-8)  
 with traditional roast accompaniments £200.00

— WSP —  
**THE VICTORY**

FINE ALES — GOOD FOOD

## Sunday Lunch

(v) - Vegan  
(gf) - Gluten Free

### To start...

<b>Soup of the Day</b> .....	£6.95
Served with a crusty roll (v) (gf)	
<b>Fresh Fruit Cocktail</b> .....	£6.95
Pineapple, peach and strawberries with lemon sorbet and orange syrup (v) (gf)	
<b>Fried Crab Claws</b> .....	£7.95
With a Japanese salad and wasabi mayonnaise	

<b>Meatballs</b> .....	£7.95
In a tomato and basil sauce with pastina	
<b>Deep Fried Calamari</b> .....	£7.95
With sweet chilli sauce and salad	
<b>Crispy Duck Pancakes</b> .....	£7.95
With hoisin sauce, spring onion and cucumber salad	
<b>Classic Prawn Cocktail</b> .....	£7.95
Served with lemon and brown bread	

### The main event...

<b>Roast Topside of Beef</b> .....	£15.95
With Yorkshire pudding, roast potatoes, veg & roasting jus (gf)	
<b>Roast Pork</b> .....	£15.95
With Yorkshire pudding, roast potatoes, veg & roasting jus (gf)	
<b>Big Boy Roast</b> .....	£18.95
Roast beef & pork with lots of veg & trimmings (gf)	
<b>Steak and Ale Pudding</b> .....	£15.95
Served with creamed potato and seasonal vegetables	
<b>Vegetable Moussaka</b> .....	£16.95
Served with fries and a village salad (v) (gf)	
<b>Crispy Beer Battered Fillet of Cod</b> .....	£14.95
Beer battered cod served with mushy peas, chunky chips and tartare sauce	
<b>Breaded Wholetail Scampi</b> .....	£15.95
With chunky chips, salad and tartare sauce	
<b>Home-made Beef Lasagne</b> .....	£14.95
Served with hand cut chips & garlic bread	
<b>Children's (under 12's) Beef or Pork</b> .....	£9.95
With roast potatoes and Yorkshire pudding	

### To finish...

<b>Lemon Meringue</b> .....	£7.50
<b>Honeycomb Cheesecake</b> .....	£7.50
<b>Spotted Dick</b> .....	£7.50
<b>Eton Mess</b> .....	£7.50

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For a couple...

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cheese sauce with salad and new potatoes £60.00

For a group

Roast Suckling Pig (serves 6-8)  
with traditional roast accompaniments £200.00

## Dinner Menu

(v) - Vegan  
 (gf) - Gluten Free

### To start...

<b>Soup of the Day</b> .....	<b>£6.95</b>	<b>Meatballs</b> .....	<b>£7.95</b>
Served with a crusty roll (v) (gf)		In a tomato and basil sauce with pastina	
<b>Fresh Fruit Cocktail</b> .....	<b>£6.95</b>	<b>Deep Fried Calamari</b> .....	<b>£7.95</b>
Pineapple, peach and strawberries with lemon sorbet and orange syrup (v) (gf)		With sweet chilli sauce and salad	
<b>Fried Crab Claws</b> .....	<b>£7.95</b>	<b>Crispy Duck Pancakes</b> .....	<b>£7.95</b>
With a Japanese salad and wasabi mayonnaise		With hoisin sauce, spring onion and cucumber salad	
		<b>Classic Prawn Cocktail</b> .....	<b>£7.95</b>
		Served with lemon and brown bread	

### The main event...Flavours from around the world

<b>Steak au Poivre</b> .....	<b>£23.95</b>
10oz sirloin cooked in a brandy and green peppercorn cream sauce (French)	
<b>Chicken Pho</b> .....	<b>£15.95</b>
A ramen style noodle dish with Asian vegetables in an aromatic broth (Vietnamese)	
<b>Basque Lamb Stew</b> .....	<b>£15.95</b>
With chorizo, artichoke hearts and roasted peppers, with a sweet potato mash (Spanish)	
<b>Calves' Liver</b> .....	<b>£16.95</b>
Served with bubble & squeak and a red onion & Merlot jus (Belgian)	
<b>Stir-Fried King Prawns</b> .....	<b>£19.95</b>
With chilli and lemongrass served on a bed of wilted pak choi and oyster sauce (Indonesian)	
<b>Baked Mullet</b> .....	<b>£18.95</b>
In a sauce of tomato, oregano and olives (Italian)	
<b>Vegetable Moussaka</b> .....	<b>£16.95</b>
Served with fries and a village salad (Greek) (v) (gf)	
<b>Roast Duck Breast with Russet Apples</b> .....	<b>£19.95</b>
Served with a side of gravy and bramble compote (British)	

### The Victory Classics...

<b>Steak and Ale Pudding</b> served with creamed potato and seasonal vegetables.....	<b>£15.95</b>
<b>Chef's Special</b> stir-fried strips of steak with red onions, chilli and garlic served on a bed of chunky chips.....	<b>£16.95</b>
<b>Fish and Chips</b> beer battered cod served with mushy peas, chunky chips and tartare sauce.....	<b>£14.95</b>
<b>Breaded Wholetail Scampi</b> with chunky chips, salad and tartare sauce.....	<b>£15.95</b>

### To finish...

<b>Lemon Meringue</b> .....	<b>£7.50</b>
<b>Honeycomb Cheesecake</b> .....	<b>£7.50</b>
<b>Spotted Dick</b> .....	<b>£7.50</b>
<b>Eton Mess</b> .....	<b>£7.50</b>

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For a couple...

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For a group...

Roast Suckling Pig (serves 6-8)  
with traditional roast accompaniments £200.00

## CHRISTMAS PARTY MENU

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### TO START

Tomato & Basil Soup  
Melon, Orange & Strawberry Cocktail with Grenadine Syrup  
Crab & Prawn Salad  
Pan Fried Chicken & Avocado served in Mixed Leaves  
Smoked Mackerel, Horseradish & Potato Salad with Roasted Pepper & Balsamic Glaze

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### MAIN COURSE

Traditional Roast Turkey & Accompaniments  
Braised Shank of Lamb with a Mint & Rosemary Jus  
Baked Darne of Salmon with Lime, Shrimp & Ginger Butter  
Vegetable Moussaka with a Greek Salad, Humous & Garlic Bread  
Beef Bourguignon, Cooked in Red Wine with Onions, Button Mushrooms & Bacon

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### DESSERT

Traditional Christmas Pudding with Brandy Sauce  
Homemade Choc Brownie with Fudge Sauce and i/cream  
Lemon Meringue  
Sticky Toffee Pudding with i/cream or custard

£29.95 per person

Book now to avoid disappointment

## CHRISTMAS DAY MENU

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### TO START

Crab & Prawn Salad  
Pan Fried Chicken with Avocado & Mixed Leaves  
Melon, Orange and Strawberry Cocktail (v)  
Wild Mushroom Risotto with Parmesan & Rocket Salad (v)  
Cream of Tomato & Basil Soup (v)

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### MAIN COURSE

Traditional Roast Turkey & Accompaniments  
Roast Sirloin of Beef with Yorkshire Pudding  
Braised shank of Lamb on a bed of Mashed Potato with a Redcurrant & Mint Jus  
Grilled Fillet of Sea bass with Ginger, Shrimp & Lime Butter  
Pan Fried Mediterranean Prawns in Garlic & Chilli Butter  
Homemade Vegetable Moussaka with Greek Salad & Fries (v)  
Nut Roast & Accompaniments (v)

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### DESSERT

Traditional Christmas Pudding with Brandy Sauce  
Homemade Choc Brownie with Fudge Sauce and Ice-Cream  
Honeycomb Cheesecake  
Sticky Toffee Pudding with Ice-Cream or Custard

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### FINISH

Mince Pies

£95.00 per person

£40.00 Children (up to 12 years old)

Reservations now being taken – 12pm sitting

Book now to avoid disappointment



# Over 60's



## CHRISTMAS DINNER

From 1st Dec / 12-2pm / Monday to Fridays

**Traditional Roast Turkey & all the trimmings**

**Traditional Christmas Pudding with brandy sauce**

£13.95

Head Chef: Paul Drury