

Winner of the BII "Best Food & Food Service 2009" & "Best Al Fresco Area 2010" & The Best of Jersey "Most Loved Business 2011" For all our latest offers & latest news follow us on Facebook!!!!

Vic Christmas Set Menu

Traditional Chicken Liver Parfait

Served with Spicy Pear chutney and finished with toasted brioche

Chefs Homemade Butternut Squash Soup of the Day

With local fresh crusty bread

Classic Baked Flat Cap Mushroom

With pepper sauce and a creamy Stilton Cheese resting on an encroute & croquette salad

Black Pudding with Bubble & Squeak

French black pudding resting on bubble & squeak and finished with a poached egg & red wine jus

Classic Prime English Turkey Dinner

3 slices of turkey served with pigs & blankets, stuffing ball, roast potatoes & seasonal vegetables and finished with a brandy applesauce

Aged Irish Char Grilled Rib eye Steak (£3 Supplement)

Fresh Docherty & Gray Irish prime steak served on a wooden board with a choice of sauce, chunky chips, onion rings and mixed local salad. Choose a sauce: pepper sauce, garlic & herb butter or strasbourg sauce

Chicken Breast Stuffed with Traditional Scottish Haggis

Sat on buttered potatoes and finished with a white wine & thyme jus

Braised Lamb Shank in Guinness

Slow roasted Lamb Shank cooked in Guinness and sat on mustard mash & real gravy

Scottish Salmon En Croute

Oven Baked and sat on wilted spinach and finished with a hollandaise sauce

Wild Mushroom Risotto

Seasonal risotto finished with fresh rocket and grated parmesan

Homemade Bread & Butter Pudding

Served with toffee sauce and warm custard

Dark Chocolate & Mixed Berry Tart

A rich chocolate dessert served with Jersey ice cream or whipped cream

Mixed Winter Fruit Crumble

Served warm with a dollop of custard

Traditional Christmas Pudding

Served warm with a classic brandy sauce

Mixed Jersey & Manor farm Ice Cream

Vanilla, Strawberry, Chocolate, Apple & Cinnamon & Classic Herd Rum & Raisin

2 courses £12.95 & 3 courses £15.95