

Allergen Info



The VICTORIA

10A Strathearn Place, London W2 2NH 020 77241191

@TheVictoriaW2 TheVictoriaPaddington victoriapaddington.co.uk

NEW YEAR'S EVE 2021

125ml Bolney Estate Brut

CANAPES

Smoked salmon mousse, caviar & fennel
Bocconcini, salt baked beetroot tartare
Crispy ham hock, black pudding & apple

STARTERS

Artichoke veloute, roasted chestnuts & oil
Chicken liver parfait, fig & onion chutney, toasted brioche, brandy jelly
Pickled wild mushrooms, scrambled quail egg, truffle & Brussels sprout tops (v)
Cornish crab roll, apple, avocado

PROSECCO FLOATER

MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy, cranberry & mandarin jam
Brown butter grilled turbot, celeriac puree, Brussels sprouts & crispy bacon
Chestnut & celeriac pave, celeriac puree, marinated beetroot, sage, crispy kale, pickled enoki mushrooms (vg)
Fillet of beef rossini, potato rosti, roasted shallots, spinach & bone marrow sauce

PUDDINGS

Fuller's Black Cab Christmas pudding, Fuller's brandy ice cream (v)
Milk chocolate mousse, praline, feuilletine & arriba chocolate parfait, matcha macaroon
Hop poached pear, toasted almonds, truffle maple syrup & coconut ice cream (vg)
British cheese board (v)

CHOCOLATE TRUFFLE

£65 per person + 12.5% service charge



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan