

# Royal Victoria Hotel

## Mother's Day Carvery 2026

### Starters

Blue Cheese Triple-Cooked Soufflé  
with sourdough bread and chutney

Sweet Potato & Roasted Red Pepper Soup  
with artisan bread

Garlic Creamy Fried Mushrooms on Brioche Toast  
with grated parmesan

Chicken & Ham Hock Terrine  
with champagne fruit chutney & herb crostini

Prawn Cocktail  
with Marie Rose sauce & lumpfish caviar, buttered brown bread

### From the Carvery

Roast top side of Beef, Norfolk Turkey, Loin of Pork, Gammon or Roast Lamb  
*Served with roast potatoes, fresh seasonal vegetables and Yorkshire puddings*

### From the Kitchen

(Please allow 15 minute to prepare)

Trout & Spinach Filo Pastry Parcel  
with dauphinoise potatoes, prawn capers, butter sauce

Nut Roast  
with grilled goat's cheese, sauté potatoes and spiced salsa

Cajun Spiced Sweet Potato & Vegan Cheese Roulade  
with vegetarian gravy

*All served with vegetables from the carvery*

### Desserts

Profiteroles with chocolate sauce & ice cream

Apricot, Apple & Rhubarb Crumble with cinnamon custard

Orange & Lemon Posset with shortbread

Sticky Toffee Pudding with caramel sauce & ice cream

Honeycomb & Golden Nugget Cheesecake with ice cream

White & Dark Chocolate Fondant with warm clotted cream vanilla ice cream

Selection of Ice Creams (vanilla/strawberry/chocolate) OR Sorbets (lemon/mango/blood orange)

**Adults    1 x course £20.95    2 x course £25.95    3 x course £29.95**

**Under 12s    1 x course £7.95    2 x course £11.95    3 x course £13.95**