



The
VICTORIA ARMS

*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

victoriaarms.co.uk/christmas

01865 201958

victoriaarms@butcombepubs.com

The Victoria Arms, Mill Lane, Old Marston, Oxfordshire, OX3 0PZ

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas





Christmas Day

Starters

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked salmon and prawn salad

Avocado, piquillo peppers, preserved lemon mayonnaise

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Mains

All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table

Kelly Bronze turkey breast, pork and chestnut stuffing

Pigs in blankets, mulled wine cranberry sauce

Stokes Marsh Farm aged beef sirloin

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Whole baked Cornish plaice

St Austell Bay mussels, Cafe de Paris butter, pickled fennel, samphire

Heritage squash, beetroot and chickpea Wellington

Celeriac puree, spiced plum ketchup, wild mushroom gravy (v)(veo)

Puddings

Butcombe ale Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Caramel roasted pineapple

Coconut sorbet, passionfruit, lime, pistachio praline (ve)

British cheese

A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£84.95

Festive Menu

Starters

Heritage squash, cider and chestnut soup

Sourdough, baked apple butter (v)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Prawn, potato and crayfish cakes

Preserved lemon, watercress, cucumber, brown crab mayonnaise

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Cornish lingcod fillet

'Nduja butter, potato gnocchi, tomato, olive and caper sauce

Symplcity 'chorizo', leek and butterbean pie

Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)

Puddings

Spiced sticky date pudding

Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset

Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie

Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble

Mincemeat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£38.95





Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £40

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £45

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £35


Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £40

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £35

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)



*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.
Ask the team if you'd like more info!*

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Festive Drinks

We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

Sparkling

Belstar Prosecco NV - Veneto, Italy // 32.5
fresh citrus fruits and a touch of sweet melon

Coates & Seely Britagne Brut Reserve - Hampshire, England (ve) // 60
apple, elderflower and citrus flavours with a fine mousse

White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29.5
crisp, fruity and floral

Monte di Saracco Gavi di Gavi DOCG - Gavi, Italy // 38
floral and citrus

Rosé

Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37
juicy strawberry and orange peel

Red

The Paddock Shiraz - Murray Darling, Australia (ve) // 28.5
red berries and peppery spice

Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 34
redcurrant and liquorice

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

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PRIVATE HIRE

Looking for a space to celebrate?
Our Private Dining Room is perfect for festive gatherings!

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