



Merry Christmas

Christmas Menu

2024

Wishing you all a Merry Christmas and a happy New Year, from all of us at



THE QUEEN VICTORIA

Tel: 01621 852923


Spital Road, Maldon CM9 6ED

Queen Victoria Public House,
Spital Road, Maldon

For opening and food service times
please refer to our website:

www.queenvictoriamaldon.co.uk

 #TQVC

 queen victoria public house

TERMS AND CONDITIONS

To avoid disappointment, please book your table along with pre-orders as early as possible.

Bookings require a non-refundable deposit of £10 per person at time of booking.

All pre-orders must be received no later than 2 weeks before booking.

Or immediately if booking is within 10 days. Service is not included, all tips go to staff.

Eat ♦ Drink ♦ Enjoy
With Christmas at the
Queen Victoria

23rd November to
24th December

Please check service terms

2 Courses £27.95

3 Courses £32.95

BOOKING FORM

Please complete in full and return with deposit

Name

Address

.....

Tel:..... Mobile

Email.....


STARTERS :

Butternut squash soup Numbers

Prawn & Crayfish cocktail (GF option)


Farmhouse Pâté & Melba toast

Baked Figs & Goat's cheese

Select  Vegan Option

MAIN COURSE:


Roast Turkey

Beetroot & butternut squash bake  option

Swordfish Steak

Braised Beef & Stout

Pork Loin

Vegan Wellington 

DESSERTS :

Christmas pudding  option

Homemade cheesecake

Limoncello Brûlée  option

Crumble of the Day  option

Cheese & Biscuits

DETAILS :


Reservation Date:

Reservation Time:.....

No. of covers: Deposit £

Comments / Notes / Special dietary instructions:


STARTERS :

Butternut squash soup (C,SP) & roll (W, D, S)
 GF Option available)

Prawn & Crayfish Cocktail
(Cr, E, M, F, W, S, D) (GF Option available)


Farmhouse Pate with Melba toast
(G, SP, C, W)

Baked Figs stuffed with Goat's cheese
wrapped in Filo pastry (D, W, S, SP)

 Vegan Option available, with Smoked
Applewood cheese (S, SP, W)

MAINS :


Roast Turkey, Yorkshire pudding, roast
potatoes and seasonal vegetables, chestnut
stuffing, pigs in blankets (W, G, D, M, C, SP,
E, S) (GF Option available)

Roast Beetroot, Butternut Squash, chestnut
and Lentil Bake, Yorkshire pudding, roast
potatoes and seasonal vegetables
 Vegan/GF Option available) (C, M, D, E,
SP, G, S, W)


Swordfish Steak with a light curried velouté,
crushed new potatoes and seasonal
vegetables (F, G, D, S, SP, GF)

Braised Beef & Stout*, suet pudding,
horseradish mash and seasonal vegetables
(W, SP, D, E, M)


Pork Loin in a Cider* Sauce, wholegrain
mustard mash, and seasonal vegetables
(M, SP, S, GF)

Vegan Wellington with mushroom and
beetroot sauce, roast potatoes and seasonal
vegetables. (W, S, G, SP) 

DESSERTS :


Christmas Pudding with choice of cream or
brandy sauce (SP, D, S)  Vegan/GF option
available)

Homemade Baileys* and White chocolate
cheesecake (D, S, W, SP)

Limoncello* Brûlée (E,D,SP) Served with a
lemon sable biscuit (W,D,S),  Vegan/GF
option available)

Crumble of the Day served with custard
(W, S)  Vegan/GF Option available)


Cheese & Biscuits (D, W, S, C)

*Alternative  Vegan/GF Option available,
please ask.*

Please let a member of staff know any
specific allergen or dietary requirements.

*Our kitchens stock many items listed as
allergens. These are kept separately,
however, are used in our cooking processes
or contained in snacks sold from the bar.
Some items are made in factories where
Peanuts & Nuts are present or other
allergens which are not listed as specific
allergens, or they contain *alcohol.

Allergens

F - Fish, Cr - Crustaceans,
W - Gluten/Wheat, D - Dairy/Milk,
M - Mustard, Mo - Molluscs, G - Garlic,
E - Egg, SP - Sulphites, S - Soya,
TN - Tree Nuts, P - Peanuts,
Se - Sesame seeds, L - Lupin, C - Celery
GF - Gluten Free,
V - Vegetarian,  - Vegan, DF - Dairy Free