# Sample Menu

*Served Tuesday - Saturday from 6-8.45pm*

The ROYAL VICTORIA HOTEL Eryri - Snowdonia

*Please inform your server of any food allergies, some products or dishes may have changed since your last visit.*

## Starters

| | |
|---|---|
| Spiced butternut squash velouté, Toasted pumpkin seeds | 9 |
| Aromatic duck croquette, Plum puree | 11 |
| Chicken liver pate, Toasted brioche, blackberries | 11 |
| King Prawn Toast, Fennel & apple salsa, Crevette, Lobster Mayonnaise | 11 |

## Mains

| | |
|---|---|
| Herb-crusted lamb rump, lamb croquette, carrot, jus | 26 |
| Braised beef short rib, pomme puree, Spiced red cabbage, Sauce Bourguignon | 26 |
| Wild mushroom potato gnocchi, porcini Sauce, chestnuts, aged Italian style Cheese | 22 |
| Pan fried cod loin, confit leek, Pomme puree, Crayfish Beurre Blanc | 24 |
| Pan fried chicken supreme, crispy Confit potato, Diane sauce | 22 |
| 14-day aged fillet steak, fries, peppercorn sauce, confit garlic | 36 |

**Please note**, our Victoria Brasserie menu may vary slightly each week throughout November due to seasonal adjustments. The menu shown is a sample, and dishes are subject to availability. For more information, please call us on **01286 870253** before visiting.

## Desserts

| | |
|---|---|
| Dark Chocolate baked Alaska, Chocolate sauce | 9 |
| Lemon drizzle, limoncello marmalade, lemon butterscotch, clotted cream ice cream, curd | 9 |
| Apple crumble cheesecake, apple essence | 9 |
| Selection of Snowdonia cheeses, crackers, chutney, grapes, homemade butter | 12 |

## Sides

| | |
|---|---|
| Fries | 4 |
| Chunky chips | 4 |
| Henllan bread | 4 |
| Seasonal greens | 4 |
| House salad | 4 |
| Peppercorn sauce | 3 |
| Crispy Confit potatoes | 5 |
| Diane sauce | 4 |

VICTORIA *brasserie*