VIK'S PUBS

Christmas Fayre Menu

2 COURSES £21.95 | 3 COURSES £25.95

Festive Starters

Roast Pepper & Tomato Soup (V) *a rich, comforting winter soup infused with garlic and herbs, served with a warm artisan bread roll.*

Breaded Brie Wedges (V) *golden, crispy fried Brie wedges served with a vibrant cranberry sauce and dressed winter leaves.*

Lightly Dusted Calamari *tender, crispy calamari rings lightly dusted and fried to golden perfection, served with a zesty garlic aioli.*

Ham Hock & Pea Terrine *a rustic, slow-cooked ham hock terrine served with caramelized onion chutney and toasted rustic bread.*

Vegetable Terrine (VG) *a beautiful, colorful mosaic of pressed winter vegetables served with a crisp seasonal side salad.*

Murg Malai Tikka *succulent chicken pieces marinated in a rich, creamy blend of cheese, cream, and mild tandoori spices, grilled until beautifully golden.*

Tandoori Lamb Chop *a premium, tender lamb chop steeped in aromatic spices and yoghurt, charred over intense heat.*

Fish Pakora *delicate chunks of white fish laced with warm spices, fried in a light, crispy gram-flour batter.*

Chilli Paneer (V) *crispy paneer cubes tossed with vibrant mixed peppers, onions, and warming Indo-Chinese spices.*

Onion Bhaji or Homemade Samosas (V) *golden onion fritters or a crisp vegetable samosa served with a sweet tamarind chutney & mint chutney.*

Traditional Mains

All roasts are accompanied with Crispy Roast Potatoes, Creamy Mashed Potatoes, Maple-Glazed Parsnips, Carrots, Spiced Brussel Sprouts, Pigs in Blankets, Yorkshire Puddings, Sage & Onion Stuffing and Rich Gravy.

Traditional Roast Turkey *succulent, tender slices of whole roasted turkey bird, served with a vibrant, sweet cranberry sauce.*

Traditional Roast Beef *slowly roasted aged beef topside, carved into beautiful, uniform slices and served with a rich red wine gravy.*

Plant-Based Roast Beef (VG) *a delicious, savoury vegan alternative packed with flavour and Christmas spirit, served with rich vegan onion gravy.*

Festive Hunter's Chicken *tender chicken breast wrapped in smoky bacon, smothered in a rich BBQ sauce, and topped with melted cheddar cheese.*

Slow-Braised Lamb Shank *fall-off-the-bone tender lamb shank, slow-cooked for hours in rosemary, garlic and red wine, finished with it's own glossy braising jus.*

Oven-Baked Salmon Fillet *a premium, flaky salmon fillet served with steamed winter broccoli, crisp sauté potatoes, and a luxurious, creamy lemon and dill butter sauce.*

Pan-Seared Fillet of Sea Bass *a delicate, crisp-skinned sea bass fillet served over a bed of wilted garlic spinach, creamy mashed potatoes, and a bright lemon herb butter sauce.*

Tagliatelle with Wild Mushrooms & Truffle (V) *delicate, ribbon pasta tossed with cremini and wild mushrooms in a white wine, cream, and garlic sauce, finished with black truffle oil and grated parmesan.*

Indian Mains

All Indian mains are accompanied with Fragrant Kashmiri Pilau Rice or Boiled Rice and Fluffy Plain Naan or Freshly Baked Garlic Naan.

The Mixed Grill Sizzler *a spectacular, hissing skillet loaded with tandoori chicken tikka, malai tikka, lamb seekh and fish pakora, served with mint chutney.*

Traditional Butter Chicken *tandoori-grilled chicken pieces simmered in a luxurious, velvety tomato sauce rich with butter and fenugreek.*

Chicken Bhuna *tender chicken breast pieces slow-cooked in a thick, intensely flavoured blend of tomatoes, onions, ginger, and freshly ground spices.*

Lamb Rogan Josh *a timeless Kashmiri favourite featuring tender, slow-cooked lamb in a rich gravy of browned onions, yoghurt, garlic and ginger.*

Goan King Prawn Curry *plump king prawns cooked in a vibrant, mildly spiced coconut and tamarind sauce.*

Kadai Paneer (V) *fresh paneer cubes cooked in a thick, zinc-spiced tomato gravy with crushed coriander seeds and bell peppers.*

Santa's Dessert Wonderland

Traditional Christmas Pudding *a rich, spiced holiday classic packed with festive fruits, served warm with a luxurious brandy cream sauce.*

Chocolate & Rum Yule Log *a festive chocolate sponge yule log infused with a touch of rum and drizzled with a warm chocolate fudge sauce.*

Sticky Toffee Pudding *a comforting British favourite served warm with a rich, buttery toffee sauce and vanilla ice cream.*

Homemade Apple & Cherry Crumble *heartwarming, cinnamon-spiced orchard fruits topped with a golden buttery crumble, served with hot custard.*

Vegan Apple Pie (VG) *a delicious plant-based version of the traditional classic. Crisp, golden pastry packed with sweet, cinnamon-spiced apples, served warm with a rich and velvety vegan custard.*

Traditional Gulab Jamun *an authentic, comforting sweet finale. Soft, golden-fried milk dumplings soaked in a warm cardamom and saffron-infused sugar syrup, served alongside rich vanilla ice cream.*

Safron Rasmalai *elegant milk dumplings soaked in sweet cardamom syrup, paired with delicate, creamy cottage cheese discs in saffron milk.*

Christmas Fayre 2026 Pre-Order Form

Please fill in the form below for our Festive Christmas Fayre Menu

Please note: A deposit of £5 per person is required at the time of the booking. Indian food will only be served after 4pm during the week and after 2pm on Saturdays. Festive menu is only available from Monday to Saturday. Pre order is required at least 48 hours before the booking date.

Booking Details

Booking Name: _____

Booking Time: _____

Contact Number: _____

Email: _____

Total in Party: _____

Payment Details

Order Total: £

Deposit Paid: £

Balance Due: £

Final Payment: £

☐ Paid in Full

Comments / Dietary Requirements:

Allergen Notice: Food prepared in our restaurant may contain celery, gluten, milk, eggs, peanuts, soy, sesame, molluscs, crustaceans, mustard, sulphur dioxide and tree nuts. While every care is taken, fish and chicken dishes may contain small bones.
Please inform a member of staff of any allergies or dietary requirements.

Guest Names	Roast Pepper & Tomato Soup	Breaded Brie Wedges	Lightly Dusted Calamari	Ham Hock & Pea Terrine	Vegetable Terrine	Murg Malai Tikka	Tandoori Lamb Chop	Fish Pakora	Chilli Paneer	Onion Bhaji or Homemade Samosas	Roast Turkey	Roast Beef	Plant-Based Roast Beef	Festive Hunter's Chicken	Slow-Braised Lamb Shank	Oven Baked Salmot Fillet	Pan Seared Fillet of Sea Bass	Tagliatelle with Wild Mushrooms & Truffle	The Mixed Grill Sizzler	Butter Chicken	Chicken Bhuna	Lamb Rogan Josh	Goan King Prawn Curry	Kadai Paneer	Christmas Pudding	Chocolate & Rum Yule Log	Sticky Toffee Pudding	Homemade Apple & Cherry Crumble	Vegan Apple Pie	Gulab Jamun	Safron Rasmalai