

ASSORTMENT OF CANAPE

- Aged serrano ham, dill cream cheese, breadstick
- Olive tapenade, goat cheese, sundried tomato, kalamata olive croute

CAPRESE SKEWER

Cherry tomato, mini buffola balls, basil leaves, balsamic glaze

VEGETABLE SAMOSAS

Mix Asian vegetables rolled in filo pastry, served with sweet chilli jam

DUCK SPRING ROLLS

Shredded duck meat, egg noodle, vegetables, served with hoisin sauce

JALAPENO POPPERS

Served with Lime mayo

CHICKEN TERIYAKI BUN

Pulled chicken breast, sour cream cheese, cucumber & onion relish

RISOTTO TARTUFO

Wild mushrooms, risotto rice, grana Padano, truffle paste

MINI BEEF SLIDERS

Mini beef patty, caramelized onions, brie cheese, honey & mustard dressing

DESSERT

MINI FRIED IMQARET

DRIZZLED HONEY & ICING SUGAR

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€12.50 per person

Minimum of 15 persons

COLD CANAPES - PROSCIUTTO CRUDO CROSTINI

French bread, Parma ham, sour cream cheese, chives

CAPRESE SKEWER

Cherry tomato, mini mozzarella balls, basil leaves

BLT MINI SLIDERS

Bacon, lettuce, tomato

CRAB & EGG MAYO ROLL

Crabmeat mixed with hard boiled eggs, mayonnaise, poppy seeds

CHICKEN CEASER TRIPLE DECKER SANDWICH

Three layered sandwiches with pulled chicken, bacon, lettuce, basil parmesan mayonnaise

CHICKEN WRAPPED IN BACON

Chicken breast rolled in streaky bacon, teriyaki sauce

DUCK SPRING ROLLS

Filo pastry rolled in shredded duck and seasonal vegetables served with hoisin sauce

CURRY SAMOSAS

Filo pastry wrapped in curry pure served with sweet chilli jam

MINI HOT DOGS

Cheesy sausage, crispy onions, beans, mustard

MINI BEEF SLIDER

Beef patty, cheddar cheese, caramelised onions, gherkin, tomato sauce

DESSERT

MINI FRIED IMQARET

DRIZZLED HONEY & ICING SUGAR

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€12.50 per person

Minimum of 15 persons

CANAPE TO START

- Chicken liver pate with crumbled aged goat cheese, blue berry jam
- Sour mascarpone cheese, cured salmon, black tobiko, dill mayo
- 12-month aged jamon, camembert mouse, spreadable mascarpone, mango chutney

COLD CANAPE - CAPRESE SKEWER

Mini mozzarella di bufola, cherry tomato, basil leaves

GREEK CUP

Hummus dip, feta cheese, black olives, tomato, cucumber, mustard dressing

MEXICAN STREET CORN CUP

Sweet corn, mayonnaise, sriracha sauce, sour cream, crumbled feta cheese

WARM CANAPES - SHIMEJI MUSHROOM BRUSCHETTA

Sautéed shimeji mushrooms, blue cheese, crumbled walnuts, drizzled honey

VEGETABLES SPRING ROLL

filo pastry, egg noodles, seasonal vegetables, served with sweet chili and lime sauce

CHICKEN SATAY SKEWER

Chicken thighs, red onion, bell peppers, spicy satay sauce, crushed nuts

MINI KOFTA PITA BREAD

Mini pita bread, lamb kofta, fizzy lettuce, red onion, tomato, tzatziki dip

TRUFFLE ARANCINI

Arborio risotto, brown mushrooms, truffle paste, grana Padano, garlic aioli

QUATTRO FOR MAGGI PUFFS

Puff pastry sheet filled with a variety of cheese sauce, marinara sauce

CHORIZO & PROVOLONE CROQUETTES

served with garlic aioli mayo

BEEF BRISKET MINI SLIDERS

24 hour slow cooked beef brisket, hoi sin sauce, mix Asian mix, iceberg lettuce, red onions

DESSERT

Mini assortment of desserts

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€21.50 per person

Minimum of 15 persons

STARTERS

RISOTTO MUSHROOMS

Carnaroli rice, white and brown mushrooms, porcini, cream and truffle paste

LASAGNA

Layered pasta with slow-cooked beef, pork and tomato ragù, topped with cheese and béchamel sauce

FOCACCIA PESTO

Basil pesto, walnuts, organic honey, rocket leaves and grana shavings

MAIN COURSE

BEEF TAGLIATA

Chargrilled flap meat served with rocket leaves, parmesan shavings and drizzled with olive oil

BAKED SALMON

Baked fresh salmon fillet served with lemon sauce

TURKEY BREAST

Pan fried turkey breast wrapped with serrano ham and finished with a cranberry compote

All mains are served with a choice of baked potatoes or French fries and seasonal vegetables

DESSERT

SETTE VELI CHOCOLATE CAKE

Chocolate and hazelnuts layers with a crunchy gianduia base

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€32.90 per person

Minimum of 15 persons

STARTERS

OCTOPUS

Octopus cooked in garlic and mixed herbs

CHICKEN CAESER SALAD

Iceberg lettuce, crispy bacon, cherry tomatoes, croutons, caesar dressing and parmesan shavings

BRUSCHETTA

Tomatoes, garlic, olive oil and basil

MAIN COURSE

PORK TOMAHAWK

Grilled local pork loin on the bone with crispy onions

GRILLED CHICKEN

Chicken breast cooked with rosemary and garlic

SEABASS FILLET

Grilled local fish fillet served with a wine, garlic, cherry tomatoes and caper sauce

All mains are served with a choice of baked potatoes or French fries and seasonal vegetables

DESSERT

PISTACHIO MOUSSE

Pistachio cream covered with a chocolate glaze

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€29.90 per person

Minimum of 15 persons

STARTERS

BLACK MUSSELS

Black mussels in shell, extra virgin olive oil, garlic, cherry tomatoes and basil leaves

HALLOUMI SALAD

Grilled halloumi, sweet corn, chickpeas, red radish, red onion and fig dressing

GARGANELLI BOSCO

Slow cooked beef strips with porcini mushrooms, truffle sauce, parmesan and a touch of fresh cream

MAIN COURSE

GRILLED RIBEYE

Prime chargrilled grain fed cut served with pepper sauce

DUCK BREAST

Orange glazed pan fried duck breast cooked to medium perfection

OCTOPUS STEW

Slow cooked octopus stew with tomatoes, mint, olives, capers and fresh herbs

All mains are served with a choice of baked potatoes or French fries and seasonal vegetables

DESSERT

CASSATELLA SICILIANA

Sweet ricotta with a hint of candied peel and chopped nuts

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€34.90 per person

Minimum of 15 persons



VICTORIA

gastropub

FAMILY FEAST

Indulge in the heartwarming tradition of sharing a sumptuous four-course meal with your loved ones.

Our family service menu is designed to bring you and your guests closer, fostering connections and creating unforgettable moments at our family feast.

We offer an exceptional four-course dining sharing plates experience that includes the delightful accompaniments of free-flowing wine, water, and beer to enhance your enjoyment.

STARTERS

TRIO OF DIPS

A selection of three house made dips served with freshly baked focaccia

MALTESE MEZE

Marinated black olives, bean dip 'bigilla', Maltese sausage, broad beans in garlic, sun-dried tomatoes, cippolini, peppered goat cheese, water crackers and Maltese bread spread with a tomato paste

BRUSCHETTA & GARLIC BREAD

Tomatoes, garlic, olive oil and basil bruschetta Maltese bread with garlic butter and herbs

PIZZA & PASTA

PIZZA MARGHERITA

Tomato sauce, mozzarella and oregano

PIZZA AI FUNGHI

Tomato sauce, mozzarella cheese, mushrooms, oil, and parsley

PENNE BOLOGNESE

Rich pork, beef & red wine ragù with parmesan

COUNTRY RISOTTO

Carnaroli rice, chicken strips, mixed vegetables, parmesan, tomato sauce and a hint of fresh cream

MAIN COURSE

GRILLED CHICKEN

Chicken breast cooked with rosemary and garlic

PORK BELLY

Slow roasted pork belly served with pork jus

DESSERT

CHOCOLATE CAKE

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€28.50 per person

Minimum of 15 persons
Free-flowing beverages available until desserts

BAR OFFERS

OPTION 1 - MINIMUM 15 PERSONS

Half bottle local Wine & free
flowing still & sparkling water

€9.50 per person

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OPTION 2 - MINIMUM 15 PERSONS

Half bottle foreign Wine & free
flowing still & sparkling water

€11.50 per person

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OPEN BAR - MINIMUM 15 PERSONS

Standard Spirits, Draught Beer,
Local Wine, Prosecco, Liqueurs,
House Aperitifs, Digestives,
Juices, Soft Drinks, Mineral Water.

3 hours - €24.50 per person

Additional hour - €8.00 per person

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ADDITIONAL ADD-ONS

2 x Cocktails per person - €6.00

4 x Cocktails per person - €10.00

