

A collection of gold and silver Christmas ornaments of various sizes, some with a dotted pattern, hanging from the top left corner of the page.

Christmas

LUNCHES

2026

Available throughout December
for private parties with a
minimum of 10 people.

2 courses main and dessert **£25.00pp**

3 courses **£28.00pp**

TLH Toorak & TLH Victoria Hotels

www.tlh.co.uk

01803 400153

#TLHhotels

TLH Toorak Hotel

Starters

Westcountry Cod and Garden Pea

Terrine served with glazed leaves and a lemon and lime mayonnaise

Cream of Vine Tomato and Fresh Basil

soup served with a Cheddar cheese scone

Main Courses

Hand Carved Roasted Breast of West Country Turkey

with herb stuffing, pigs in blankets, cranberry sauce, game chips and roast gravy

Grilled Fillet of Hake

with a white wine, mushroom and smoked bacon cream sauce

Vegetarian Roast Loaf

sliced and served with red wine and garden vegetable gravy

Seasonal vegetables served with all main courses

Desserts

Christmas Pudding

with a brandy cream sauce

Lemon Tart

accompanied with a compote of berries

Followed by

Tea, coffee & homemade fudge

TLH Victoria Hotel

Starters

Prawn and Avocado Salad

on a bed of winter leaves and cherry tomatoes served with lime vinaigrette

Homemade Roasted Red Pepper and Tomato Soup

 served with garlic croutons

Main Courses

Traditional Roasted Breast of West

Country Turkey served with herb stuffing, pigs in blanket, mulled wine cranberry sauce and roast gravy

Baked Mediterranean Haddock

laid onto olives, red onion, chorizo and new potatoes drizzled with red pesto cream

Mushroom Bourguignon Pie

served with lightly seasoned mash and vegetable gravy

All main courses served with roast potatoes, buttered parsley baby potatoes, button sprouts, baton carrots and cauliflower cheese

Desserts

Christmas Pudding

with a brandy cream sauce

Profiteroles

topped with Baileys chocolate sauce

Followed by

Tea, coffee and Mints

2 course: main and dessert £25.00pp, 3 course £28.00pp

Vegan and Gluten-free Menus Available. Please ask for details.

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

Please let us know if you have any allergies or intolerances.