

Dessert menu

Iced triple chocolate parfait with cherry pureé and orange shortbread	V	9.50
Maple and cinnamon doughnuts with candied bacon ice cream		9.75
Pimm's jelly with fruit relish, gooseberry and elderflower sorbet	Ve G	9.50
Strawberry pannacotta, macerated strawberries and shortbread crumb	Ve G	9.50
Blueberry and white chocolate cheesecake with limoncello sorbet	G	9.50
Affogato	V G	6.75
Ice cream	V G	3.00
Vanilla, strawberry, chocolate and hazelnut or salted caramel		per scoop
Sorbet	Ve G	3.00
Limoncello, raspberry, gooseberry and elderflower or spiced orange		per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)		12.75
Brie de Meaux, a full and fruity raw milk cheese, made to traditional artisan method. Ille De France		4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon		16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy		6 cheeses
Norfolk Tawny, semi-soft raw cow's milk cheese washed in Norfolk ale. Ferndale Farm, Little Barningham		
Norfolk White Lady, full fat soft creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold		V
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham		V

Dessert wines		100ml	½ bottle
	Sauternes, Château Delmond, Bordeaux, France 2018	Ve	8.00 30.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia NV	Ve	8.00 30.00
	'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017		9.10 34.00
	Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019	Ve	10.40 39.00

Digestifs	Port	70ml	Brandy	35ml
	Sandeman Ruby NV	5.90	Remy Martin VSOP	8.50
	Sandeman Unfiltered LBV	6.30	Courvoisier VS	5.40
	Sandeman 10 Year Old Tawny NV	6.90	Armagnac VSOP	8.50
	Liqueurs	35ml	Whisky	35ml
	Cointreau	5.40	Bushmills	6.40
	Disaronno	5.40	Chivas Regal	6.40
	Drambuie	5.70	Dalwhinnie	8.50
	Glavya	5.70	Famous Grouse	5.40
	Grand Marnier	5.40	Glenfiddich	8.50
	Tia Maria	5.00	Glenmorangie	8.50
	Southern Comfort	5.00	Jack Daniels	5.40
		70ml	Jameson	5.40
	Baileys	6.80	Laphroaig	8.50
			Talisker	8.50

Please be aware a discretionary 12.5% service charge will be added to all bills. This charge is equally distributed between team members.

V Dishes are suitable for vegetarians
 Ve Dishes are suitable for vegans
 G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team.

Head Chef: Michael Chamberlain - Whenever possible we use ingredients grown and raised at Holkham; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm.

Local produce,
lovingly prepared by our team

The Victoria

Here at The Victoria we take great pride in the integrity of the food we serve, creating dishes based on the three key principles of fresh, local, and seasonal.

Our food map showcases the core food and drink purveyors and talented local producers we are fortunate to work with, evidence of how we put excellence and sustainability at the forefront of our menu creation.

