

Sample Dinner menu

Served 6-8.30pm

The Victoria

Starters	Spiced crab, avocado and cherry tomato salad with citrus dressing G		11.75
	Seared smoked salmon, caper berries and horseradish crème fraiche G		11.25
	Chicken Caesar salad		9.25
	Holkham beef carpaccio, ox tongue remoulade, smoked rapeseed oil and rocket G		10.50
	Heritage tomato and burrata salad with pesto and white balsamic V		9.75
	Artichoke and preserved lemon risotto, shaved Prosociano and mint oil Ve G		9.50
Plats Du Jour	Monday	Confit pork belly and Holkham beef sausage cassoulet	19.50
	Tuesday	Salmon and prawn pie with sautéed greens G	19.00
	Wednesday	Chicken Schnitzel Holstein with French fries G	19.00
	Thursday	Holkham beef curry, wild rice, garlic and coriander puri	18.75
	Friday	Sole meunière and boiled potatoes G	26.00
	Saturday	1/2 or whole lobster, garlic butter, French fries and slaw G	31.00 / 55.00
	Sunday	Traditional roast beef or pork (Lunch 2 or 3 course set menu)	P.O.A
Mains	Dry aged ribeye steak, French fries, confit tomato and pink peppercorn sauce G		35.00
	Supreme of chicken, fondant potato, creamed cabbage and bacon G		24.50
	Pan roast salmon fillet, pea, broad bean and crayfish linguine		23.50
	Skate wing, Hasselback potatoes, tender stem broccoli and caper butter G		26.50
	Chickpea and spinach stuffed courgette, curry sauce and toasted almonds Ve G		18.50
	Blue cheese and herb crusted summer cabbage with chimichurri dressing V G		18.50
Sides	Focaccia, balsamic and rapeseed oil Ve		4.25
	French fries or gremolata fries Ve G		4.50
	Tomato, red onion and basil salad Ve G		5.50
	Herb buttered baby potatoes V G		4.25
	Rocket, vegan feta and walnut salad Ve G		5.50
	Lady Leicester's superfood salad Ve G (large 12.75) Beetroot, sweet potato, Blakeney leaf, pickled apple, carrot, toasted seeds and pomegranate dressing		5.75

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

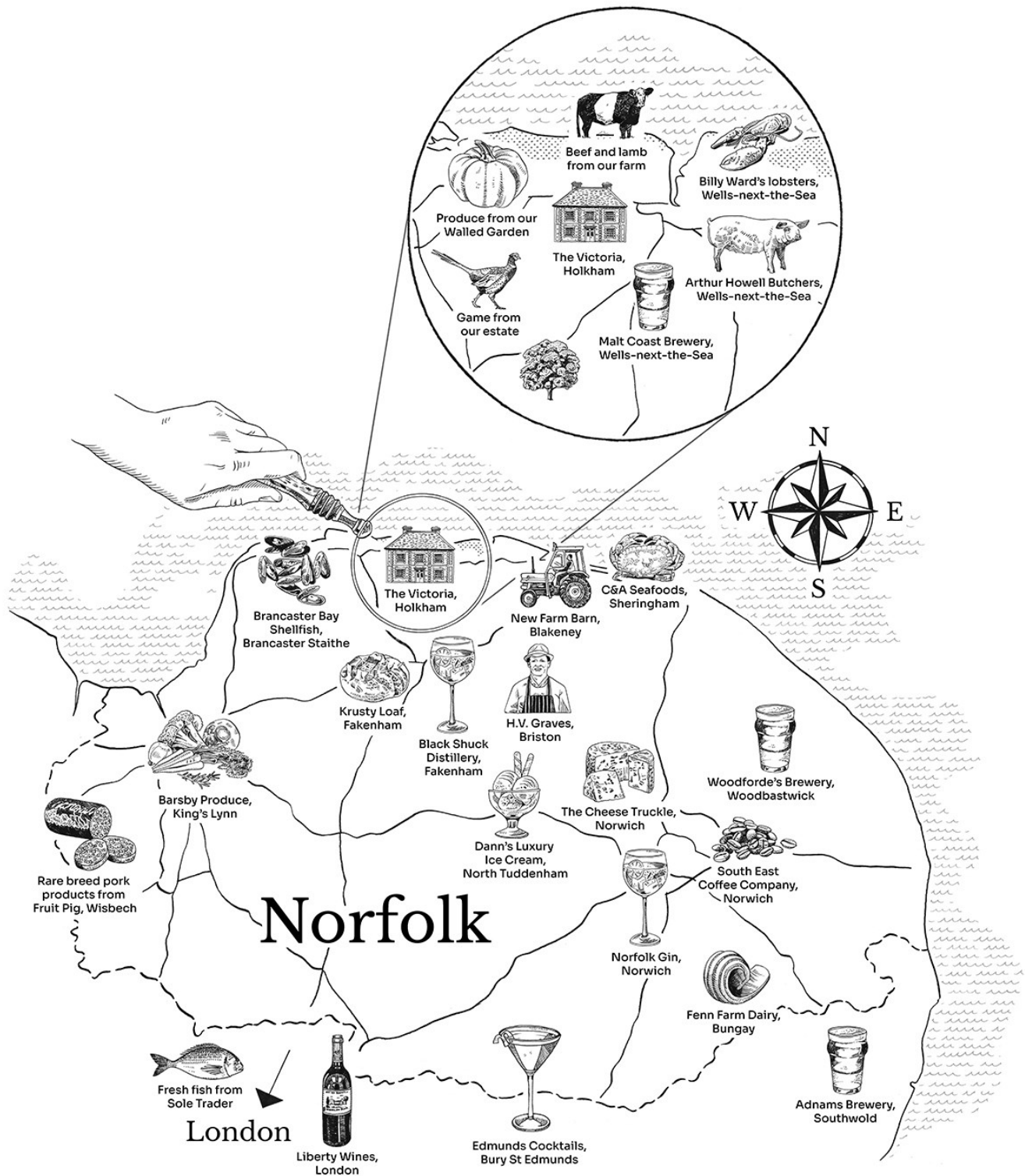
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team. Please be aware that wild game may contain shot.

Head Chef: Michael Chamberlain - Whenever possible we use ingredients grown and raised on the estate; 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



Our ethos

Our carefully curated menu showcases the very best locally sourced ingredients. The quality is paramount, whether it be fish, shellfish or samphire from the north Norfolk coast, beef from our farms, lamb or pork from one of our farm tenants or vegetables from Holkham's Walled Garden. In the winter, we serve wild game from the family shoot and venison from the estate's herd of Fallow Deer. We also offer an interested range of locally brewed beers.

Head Chef, Michael Chamberlain