

## Sunday lunch menu

Served midday-3.30pm

# The Victoria

2 courses £28.50

3 courses £34.50

### Starters

Grilled sardines, spiced tomato sauce and focaccia crisps  
Crispy fruits der mer with saffron aioli G  
Spiced lamb kofta with pickled red cabbage, raita and pitta bread  
Chicken Caesar salad  
Pea, mint and vegan feta fritters with red pepper relish Ve G  
Roast peach, halloumi, piquante pepper, rocket salad, pomegranate dressing V G

### Roasts

Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and horseradish sauce  
Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and apple sauce  
Cranberry and apricot stuffed turkey, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and cranberry sauce  
Lentil and vegetable nut roast with roast potatoes, clapshot, braised red cabbage, kale and redcurrant jelly Ve G

### Mains

Fillet of seabass with chive butter sauce, broad bean potato and lemon salad G  
Roasted salmon fillet with warm potato salad and red pepper coulis G  
Herb crusted vegan feta and tomato stuffed aubergine with baba ghanoush Ve G  
Lady Leicester's superfood salad Ve G  
Beetroot, sweet potato, Blakeney leaf, pickled apple, carrot, toasted seeds and pomegranate dressing  
Add smoked salmon G, grilled chicken G, or vegan feta Ve G

### Sides

French fries or roasted potatoes Ve G	4.50
Focaccia, balsamic and rapeseed oil Ve	4.25
Rocket, vegan feta and walnut salad Ve G	5.50
Braised red cabbage Ve G	4.25
Cauliflower cheese V G	4.75

### Desserts

Blueberry and white chocolate cheesecake with limoncello sorbet G  
Iced triple chocolate parfait with cherry pureé and orange shortbread V  
Pimm's jelly with fruit relish, gooseberry and elderflower sorbet Ve G  
Summer berry mess V G  
Lincolnshire Cote Hill Blue cheese and fruitcake V  
2 scoops of ice cream or sorbet  
Vanilla, strawberry, chocolate and hazelnut or salted caramel V G  
Limoncello, raspberry, gooseberry and elderflower or spiced orange Ve G

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

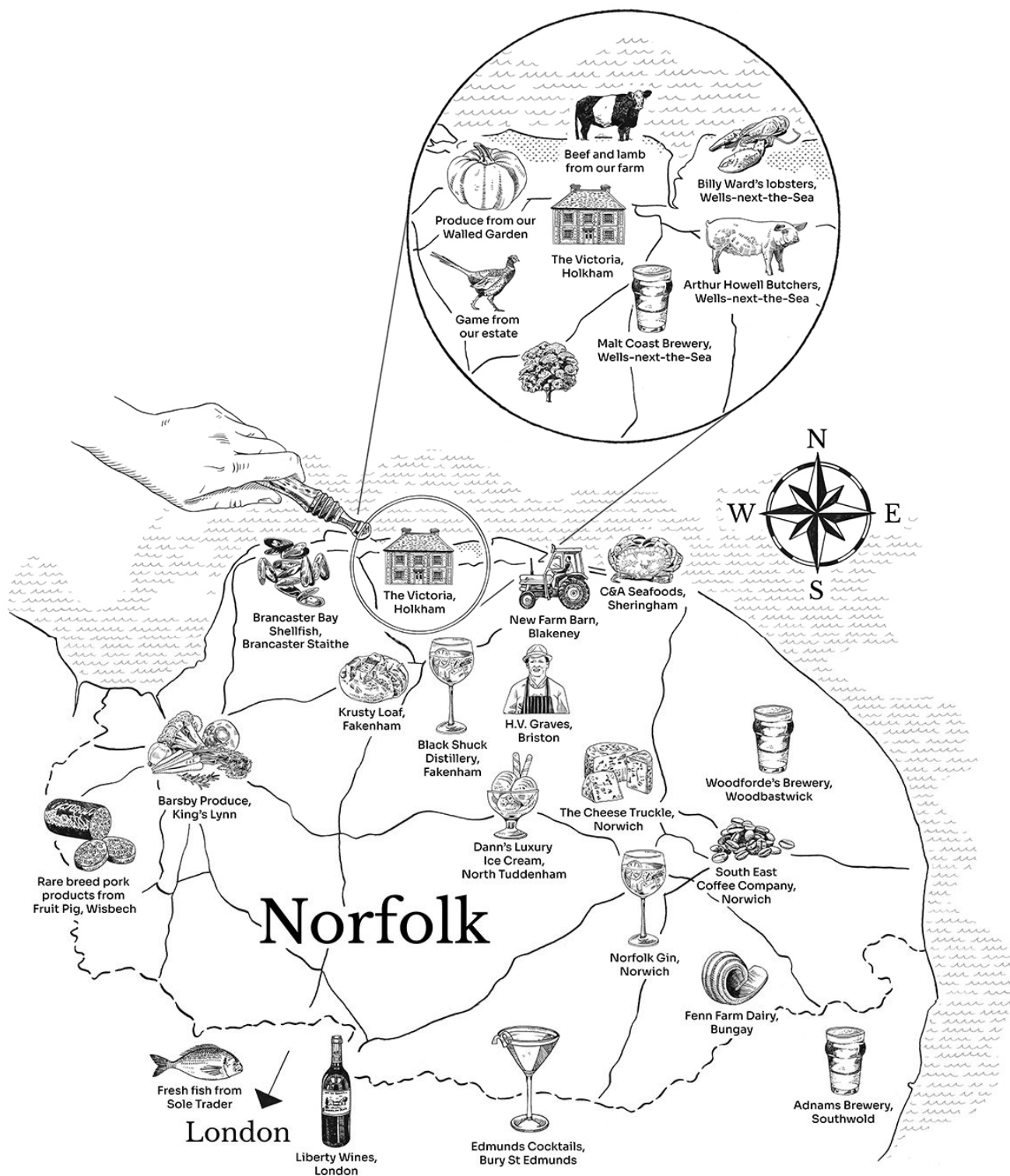
V Dishes are suitable for vegetarians  
Ve Dishes are suitable for vegans  
G Dishes are gluten free

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 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



## 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