

Sample dinner menu

Served 6-8.30pm

The Victoria

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|---|--|---|-------------|
| Starters | Baked crab thermidor with crusty bread | | 11.75 |
| | Seared pigeon breast with blue cheese and walnut salad G | | 9.75 |
| | Baked camembert, hot honey roasted beetroot and sourdough toast V | | 10.50 |
| | Tempura broccoli with harissa and toasted sunflower seeds Ve G | | 9.50 |
| | Warm smoked mackerel, pickled vegetables and horseradish sour cream G | | 10.00 |
| | Chicken and spinach mousseline with onion marmalade and focaccia crisps | | 9.75 |
| Plats Du Jour | Monday | Confit pork belly and Holkham beef sausage cassoulet G | 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 venison 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 | Roast venison haunch with fondant potato, kale and pink peppercorn jus G | | 30.00 |
| | Hasselback squash with pesto crumb, cauliflower purée and toasted seeds Ve G | | 19.00 |
| | Grilled fillet of plaice, roasted baby potatoes, chard and tomato butter sauce G | | 24.50 |
| | Supreme of chicken with pumpkin and pancetta risotto G | | 25.50 |
| | Seafood crumble with sautéed garden vegetables G | | 23.50 |
| | Beetroot and blue cheese gnocchi with crispy kale and smoked oil V G | | 22.50 |
| Sides | Focaccia, balsamic and rapeseed oil Ve | | 4.25 |
| | French fries or gremolata fries Ve G | | 4.50 |
| | Hot honey roasted beetroot with toasted hazelnuts V G | | 5.50 |
| | Herb buttered potatoes V G | | 4.25 |
| | Kale, vegan feta and walnut salad Ve G (large 12.50) | | 5.50 |
| | Lady Leicester's superfood salad Ve G (large 12.75) | | 5.75 |
| Pickled beetroot, roasted squash, kale, cauliflower, toasted seeds and pomegranate dressing | | | |

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

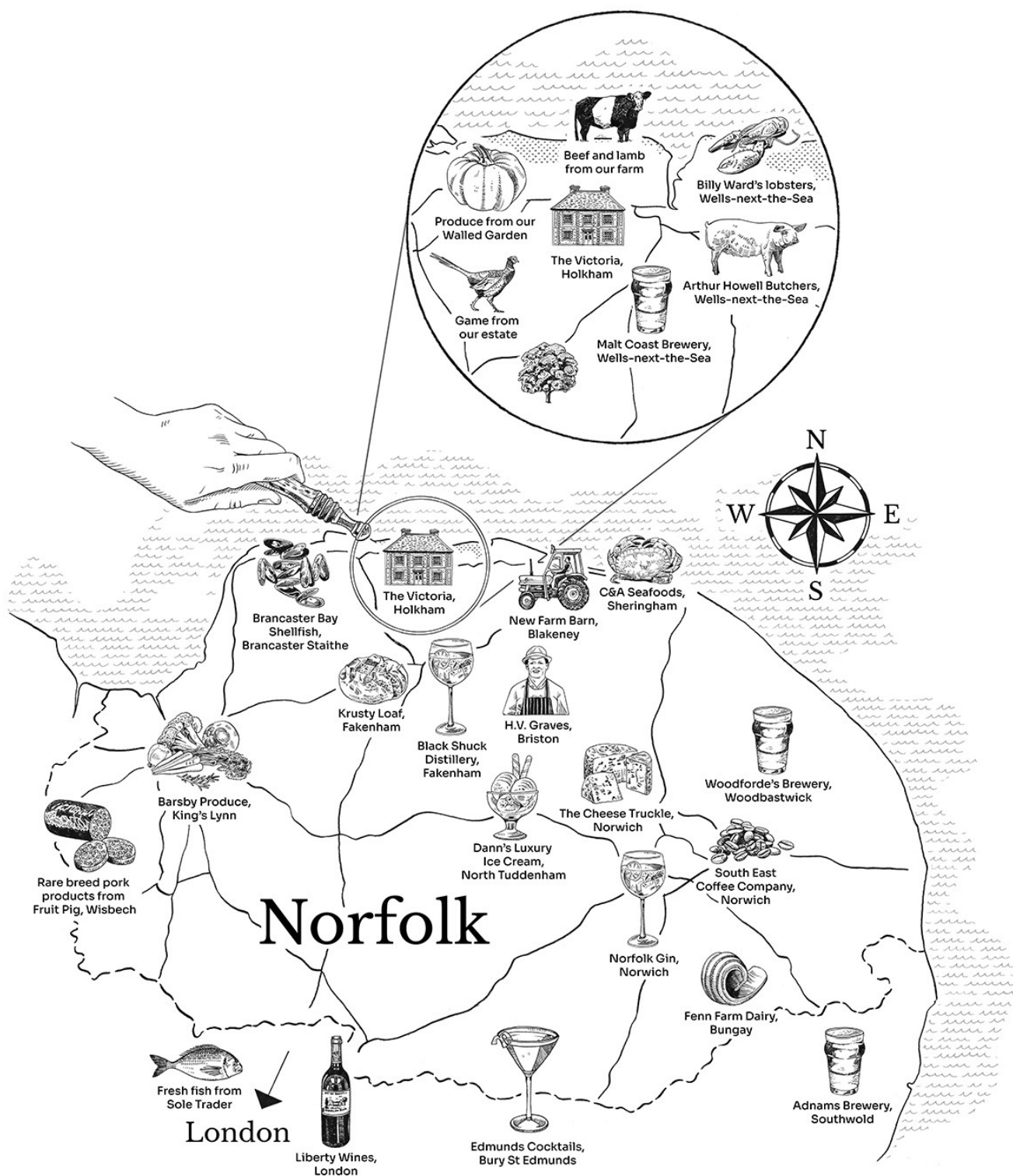
G Dishes are gluten free

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