

Sunday lunch menu

Served midday-3.30pm

2 courses £28.50

3 courses £34.50

The Victoria

Starters	Beef meatballs, spiced tomato sauce, Cote Hill blue cheese and crusty bread	
	Cherry brandy cured salmon with horseradish sour cream and caperberries	G
	Pork and black pudding scotch egg with mustard mayonnaise and crispy leeks	G
	Muhammara with toasted pitta bread and walnuts	Ve
	Prawn and chorizo skewers with red onion and chilli salsa	G
	Goats cheese bonbons, hot honey roasted beetroot and hazelnut praline	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	Lemon and herb crusted cod with Provençale vegetables	G
	Roasted salmon fillet with warm potato salad and red pepper coulis	G
	Hasselback squash with pesto crumb, cauliflower puree and toasted seeds	Ve G
	Lady Leicester's superfood salad	Ve G
	Pickled beetroot, roasted squash, kale, cauliflower, 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
	Kale, vegan feta and walnut salad	Ve G 5.50
	Braised red cabbage	Ve G 4.25
	Cauliflower cheese	V G 4.75
Desserts	Pear tart tatin with blue cheese ice cream	V
	Blackberry crème brûlée with orange and white chocolate shortbread	V
	Cherry brandy poached plum cheesecake with limoncello sorbet	Ve G
	Assiette of chocolate	V G
	Blackberry 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

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

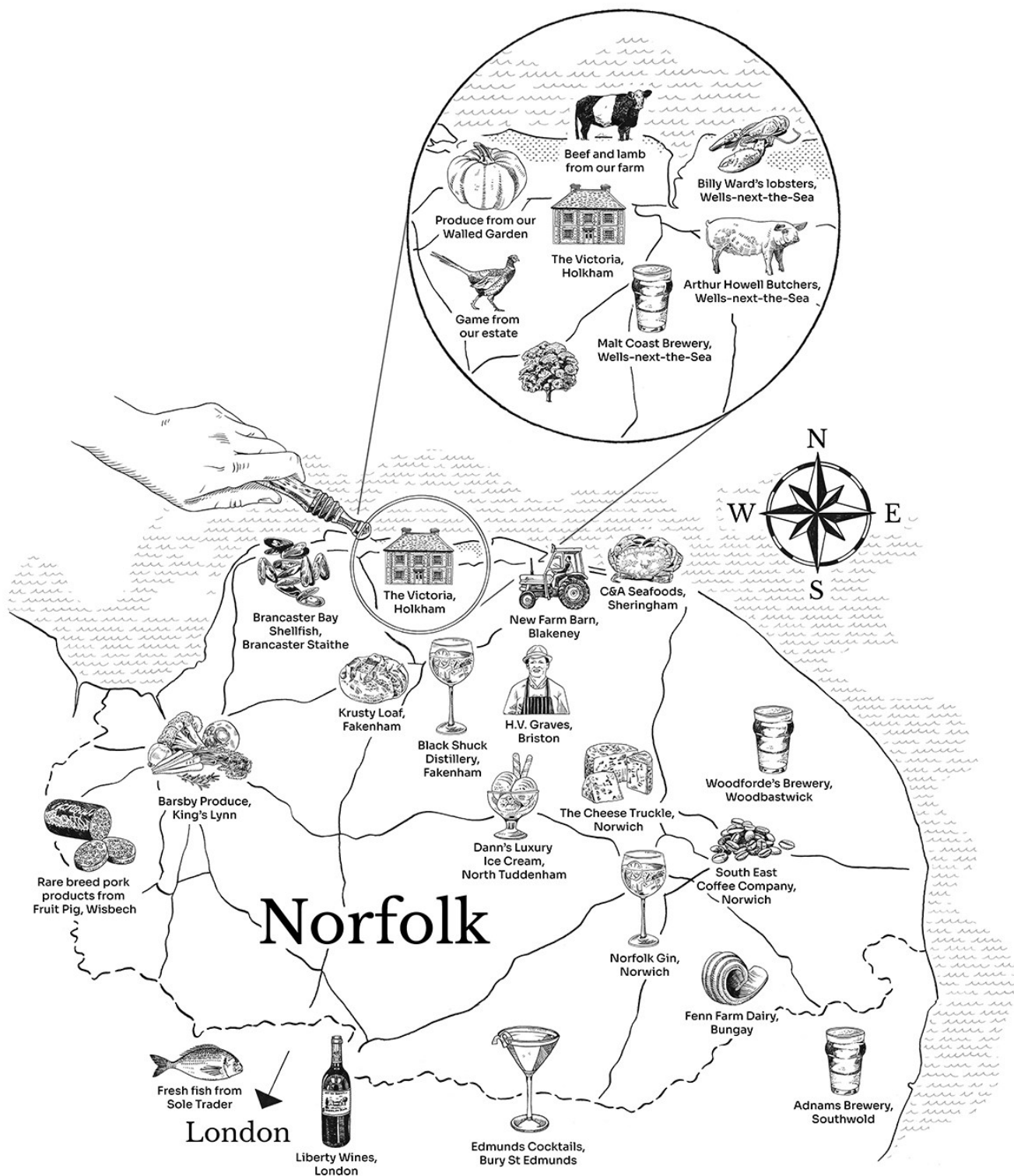
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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