

Sunday lunch menu

Served midday-3.30pm

The Victoria

2 courses £30.00

3 courses £37.50

Starters	Breaded sweetbreads with mustard mayonnaise, capers and chimichurri G	
	Smoked trout brandade with pickled cucumber and lemon rye bread	
	Ham hock terrine with piccalilli, crispy shallots and toasted focaccia	
	Mushroom arancini with pickled mushrooms and pesto Ve G	
	Beer battered cod cheeks with tartare sauce and charred lime G	
	Breaded mozzarella with chilli jam and spring onion salad V G	
Roasts	Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, carrots parsnips, spring cabbage and horseradish sauce	
	Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, carrots parsnips, spring cabbage and apple sauce	
	Roast turkey, apricot and sage stuffing, roast potatoes, Yorkshire pudding carrots, parsnips, spring cabbage and cranberry sauce	
	Lentil and vegetable nut roast with roast potatoes, carrots parsnips, spring cabbage and redcurrant jelly Ve G	
Mains	Pan fried fillet of black bream, with spiced buttered crab and spinach gnocchi G	
	Spring vegetable and lentil ragout with goats cheese and hazelnut praline V	
	Fillet of mackerel, marquise potato, roasted vegetables and mojo verde G	
	Lady Leicester's superfood salad Ve G (large 12.75) Beetroot, purple sprouting broccoli, kale, broad beans, 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	4.75
	Kale, vegan feta and walnut salad Ve G	5.75
	Beetroot, goats cheese and hazelnuts V G	6.25
	Cauliflower cheese V G	5.75
Desserts	Pear frangipane tart with crème anglaise V	
	Baked baileys cheesecake with salted caramel ice cream V	
	Rhubarb and ginger Mille-feuille with vanilla ice cream Ve	
	Coconut and lime semifreddo, salted coconut crumble and mango sorbet Ve G	
	Chocolate brownie sundae Ve G	
	Lincolnshire Cote Hill blue cheese and fruitcake V	
	2 scoops of ice cream or sorbet	
	Vanilla, strawberry, chocolate and hazelnut, salted caramel or amaretto cherry V G	
	Limoncello, Pear, mango 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

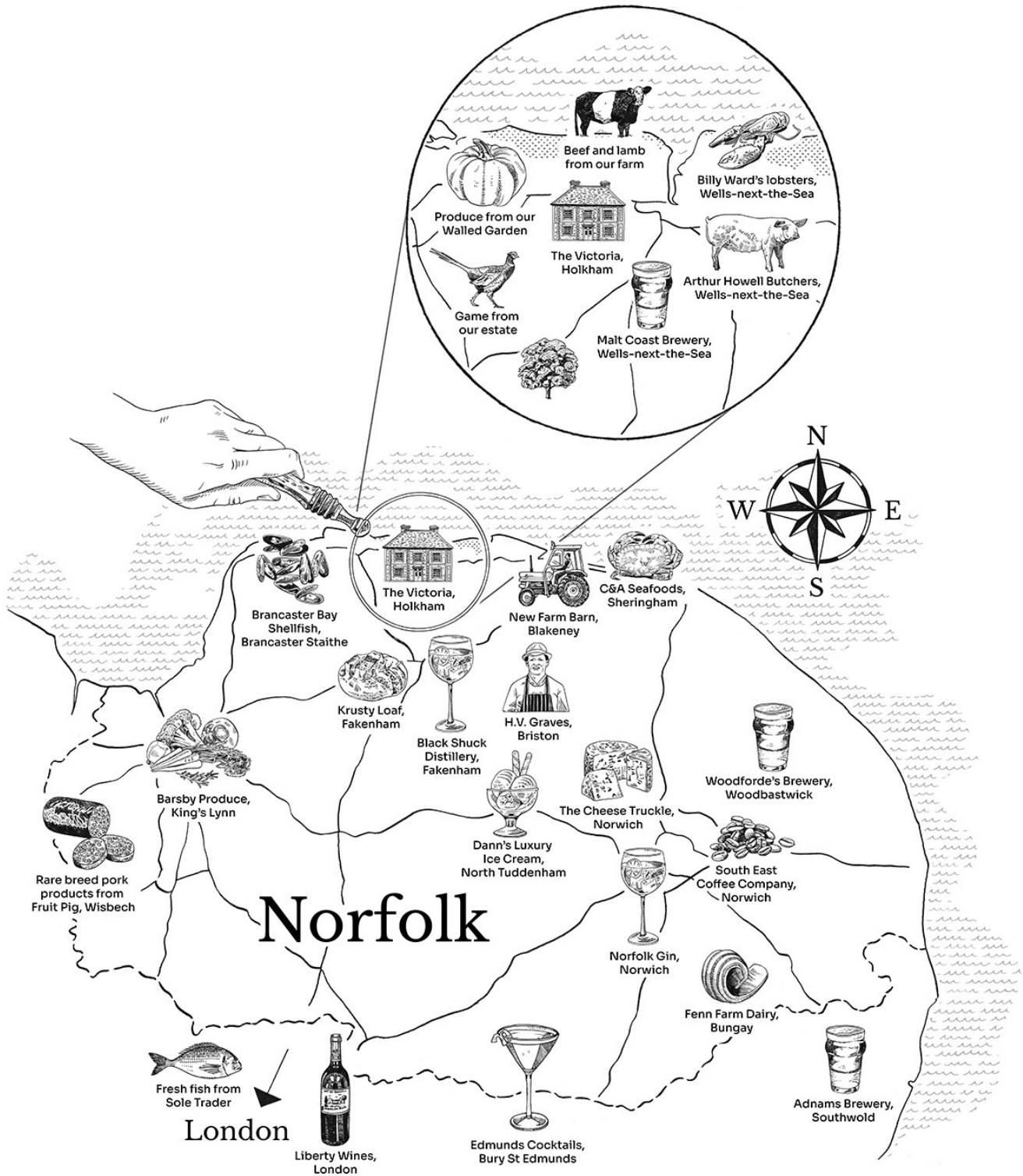
G Dishes are gluten free

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