

## Sunday lunch menu

Served midday-3.30pm

# The Victoria

2 courses £30.00

3 courses £37.50

<b>Starters</b>	Pork rilette with pickles and focaccia	
	Mackerel Escabeche with horseradish potato and chicory salad G	
	Spicy beetroot and chickpea croquettes with Asian salad and tzatziki Ve G	
	Potted crab with fennel and apple salad, toasted lemon rye bread	
	Charred courgette, ricotta, walnut and pomegranate cannelloni with balsamic V G	
	Spiced beef meatballs in tomato sauce on toasted sourdough with blue cheese	
<b>Roasts</b>	Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, carrots parsnips, cabbage and horseradish sauce	
	Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, carrots parsnips, cabbage and apple sauce	
	Roast turkey, apricot and sage stuffing, roast potatoes, Yorkshire pudding carrots, parsnips, cabbage and cranberry sauce	
	Lentil and vegetable nut roast with roast potatoes, carrots parsnips, cabbage and redcurrant jelly Ve G	
<b>Mains</b>	Salmon fillet with Asian noodle salad, miso, ginger and soy dressing G	
	Monkfish and chorizo skewers with citrus couscous and coriander salsa	
	Courgette, pea and mint risotto with shaved prosociano and mint oil Ve G	
	Lady Leicester's superfood salad Ve G (large 12.75)	
	Blakeney leaf, Beetroot, carrot, pickled apple, broad beans, toasted seeds and pomegranate dressing Add smoked salmon G, grilled chicken G, or vegan feta Ve G	
<b>Sides</b>	French fries or roasted potatoes Ve G	5.00
	Focaccia, balsamic and rapeseed oil Ve	4.75
	Greek salad Ve G	6.75
	Sautéed courgettes with confit garlic and lemon Ve G	5.75
	Cauliflower cheese V G	5.75
<b>Desserts</b>	Raspberry and dark chocolate layered torte with macerated raspberries V G	
	Summer pudding with clotted cream	
	Vanilla pannacotta with maple roasted peach and tuille biscuit Ve G	
	Cinnamon donuts with chocolate sauce and vanilla ice cream V	
	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.

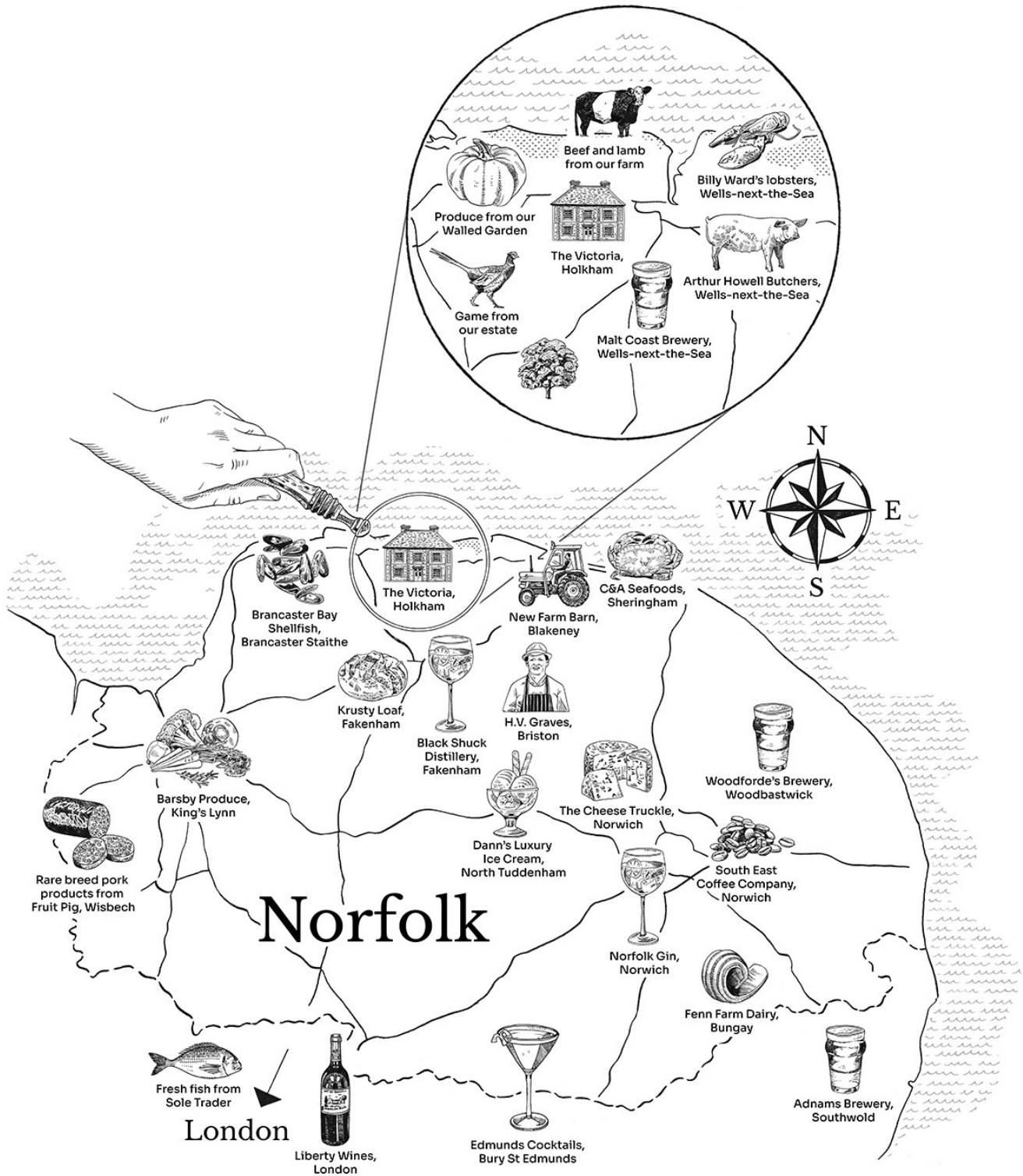
V Dishes are suitable for vegetarians  
Ve Dishes are suitable for vegans  
G Dishes are gluten free

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