

Sunday lunch menu

Served midday-3.30pm

The Victoria

2 courses £30.00

3 courses £37.50

Starters

- Pork rillette with pickles and focaccia
- Mackerel escabeche with horseradish potato and chicory salad G
- Beetroot and chickpea croquettes with Asian salad and tzatziki Ve G
- Spiced beef meatballs in tomato sauce on toasted sourdough with blue cheese
- Potted crab, toasted lemon rye bread, fennel and apple salad
- Chargrilled courgette, ricotta, walnut, pomegranate and balsamic V G

Roasts

- 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

Mains

- 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

Sides

- 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

Desserts

- 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 doughnuts 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, raspberry, 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.

Dessert menu

Raspberry and dark chocolate layered torte with macerated raspberries V G	10.50
Summer pudding with clotted cream V	10.25
Vanilla pannacotta with maple roasted peach and tuille biscuit Ve G	10.00
Cinnamon doughnuts with chocolate sauce and vanilla ice cream V	9.75
Lemon drizzle sponge with amaretto cherry ice cream V	9.75
Affogato V G	6.75
Ice cream V G	3.00
Vanilla, strawberry, chocolate and nut, salted caramel or amaretto cherry V G	per scoop
Sorbet Ve G	3.00
Limoncello, raspberry, mango or spiced orange Ve G	per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)	14.00
Delice de Bourgogne, a mild, creamy and smooth cows milk cheese. Saligny, Burgundy, France. (PAST)	4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon	17.50
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy	6 cheeses
Mrs Temples Gurneys Gold, soft washed pasteurised whole milk cheese. Copys Green Farm Wighton	
Norfolk White Lady, full fat soft creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold V	
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham V	

Dessert wines		100ml	½ bottle
Sauternes, Château Delmond, Bordeaux, France 2018 Ve		8.00	30.00
Rutherglen Muscat, Chambers Rosewood, Victoria, Australia NV Ve		8.00	30.00
'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017		9.10	34.00
Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019 Ve		10.40	39.00

Digestifs	Port	70ml	Brandy	35ml
	Sandeman Ruby NV	5.90	Remy Martin VSOP	8.50
	Sandeman Unfiltered LBV	6.30	Courvoisier VS	5.40
	Sandeman 10 Year Old Tawny NV	6.90	Armagnac VSOP	8.50
	Liqueurs	35ml	Whisky	35ml
	Cointreau	5.40	Bushmills	6.40
	Disaronno	5.40	Chivas Regal	6.40
	Drambuie	5.70	Dalwhinnie	8.50
	Glavya	5.70	Famous Grouse	5.40
	Grand Marnier	5.40	Glenfiddich	8.50
	Tia Maria	5.00	Glenmorangie	8.50
	Southern Comfort	5.00	Jack Daniels	5.40
		70ml	Jameson	5.40
	Baileys	6.80	Laphroaig	8.50
			Talisker	8.50

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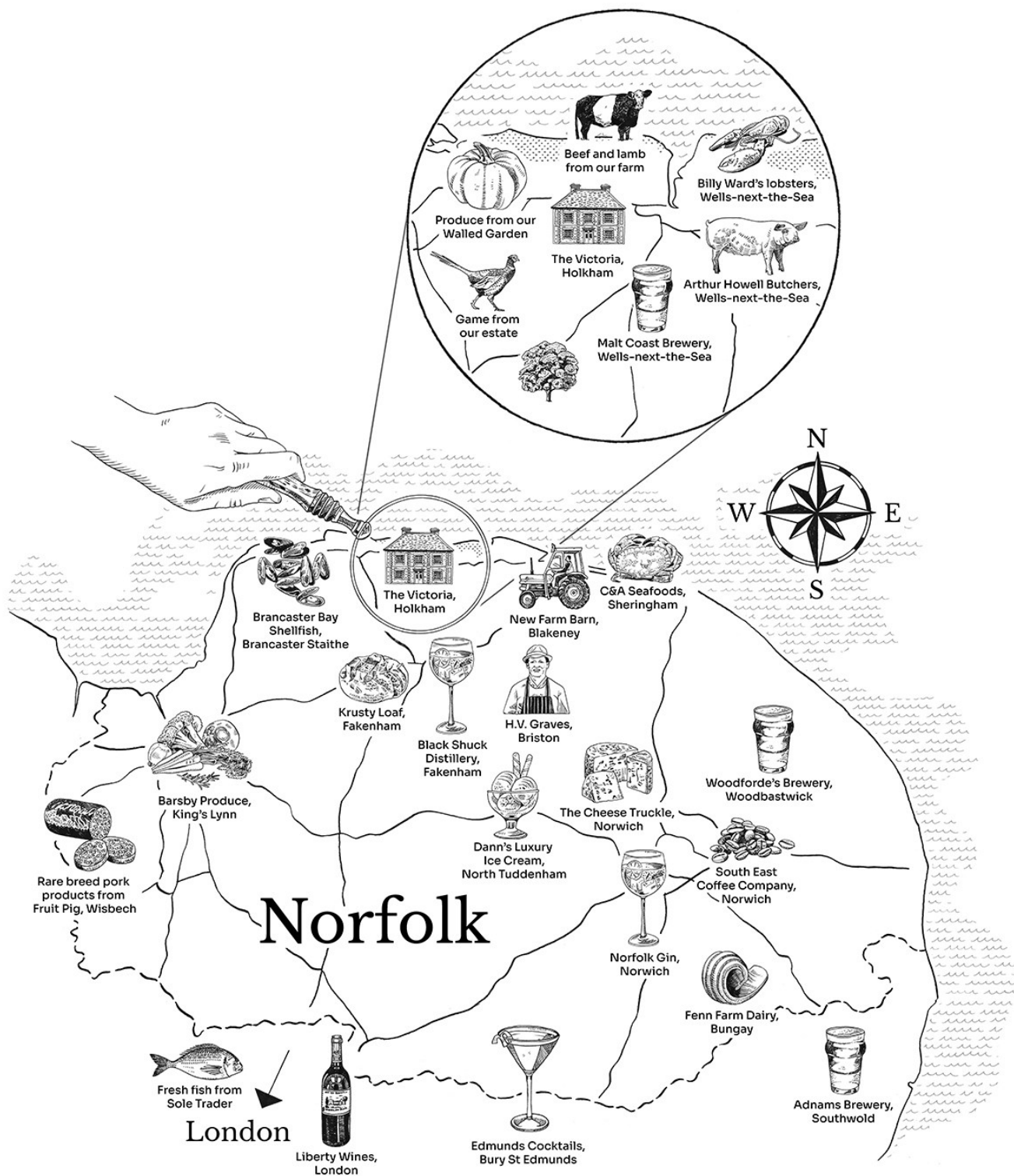
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Local produce,
lovingly prepared by our team

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