

Restaurant Week lunch menu

3rd-14th November, Monday-Friday, midday-2.30pm

The Victoria

Two courses £20
Three courses £25

Starters

Pork, pigeon and chorizo terrine with fig relish and multiseed toast (g, m, so, su)
Smoked salmon and caper tart with chive beurre blanc (g, e, f, m, su)
Curried parsnip soup with bhaji croutons and coriander oil Ve G (su, gf, df, vg)

Mains

Tiger prawn and garden vegetable curry with wild rice and flat bread (g, cr, su, df)
Beetroot and walnut gnocchi with sage emulsion Ve G (tn, gf, df, vg)
Hasselback squash, whipped burrata, herb crumb and pesto V G (m, su, gf)
Chicken parmigiana with French fries G (e, m, gf)

Desserts

Torta di mele with cinnamon cream Ve (g, so, df)
Sticky toffee pudding, salted caramel sauce and vanilla ice cream V (g, e, m, su)
Norfolk cheese with apricot chutney and fruit cake V (g, e, m, tn, p, su)

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

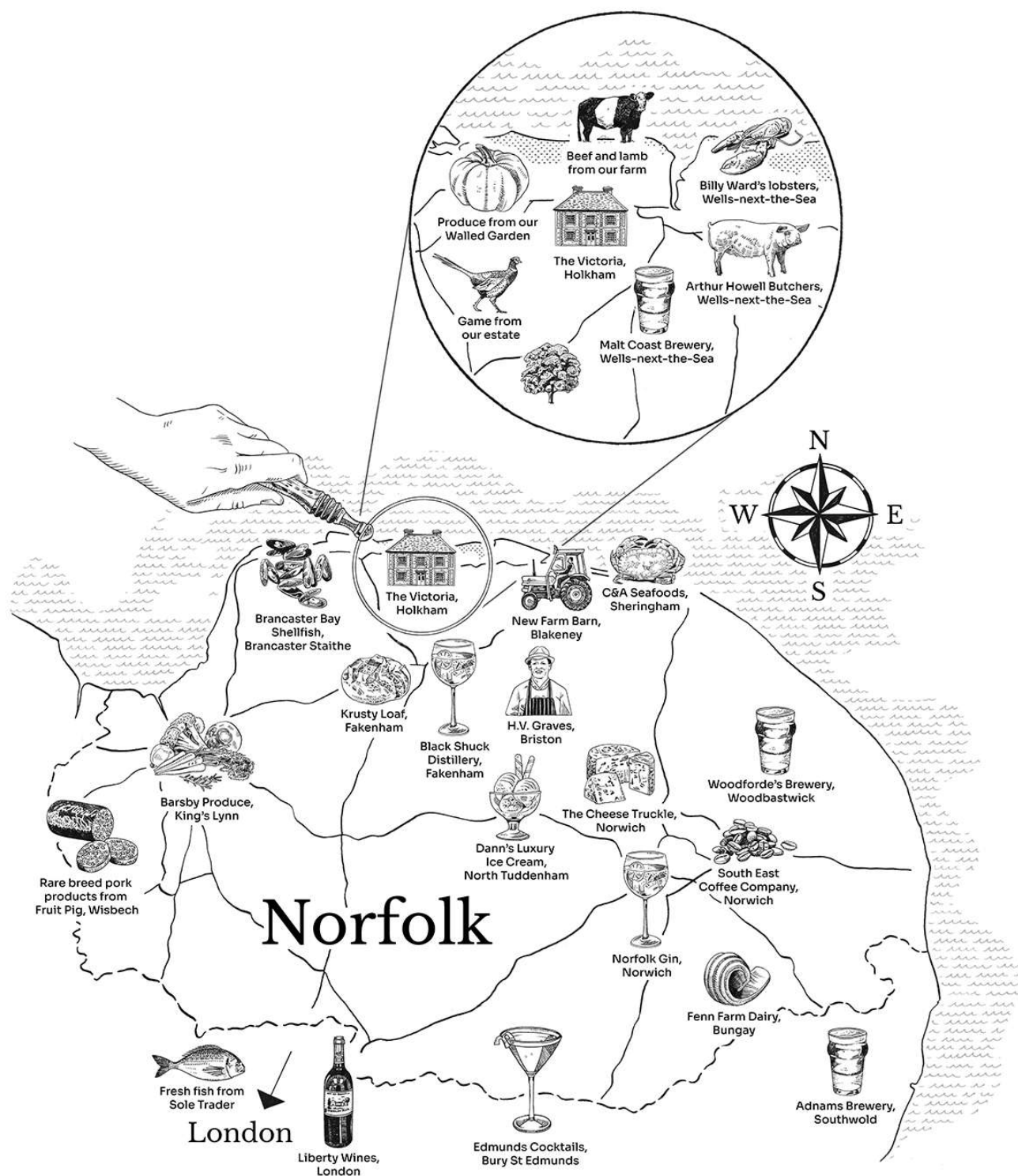
(c) celery (g) cereals that contain gluten – including wheat (such as spelt and Khorasan), rye, barley and oats (cr) crustaceans – such as prawns, crabs and lobsters (e) eggs (f) fish (l) lupin (m) milk (mo) molluscs – such as mussels and oysters (mu) mustard (tn) tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts (p) peanuts (se) sesame seeds (so) soybeans (su) sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million) (gf) Gluten Free (df) Dairy Free (vg) Vegan

For additional dietary or allergen information please ask a member of the team.

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

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 a tempting range of locally brewed beers.

Head Chef, Michael Chamberlain