Celebration of Game menu

Available Monday–Friday 16th -27th November
midday–2.30pm

The Victoria

Two courses £20
Three courses £25

Starters

Smoked goose with parsnip remoulade and crisps G

Venison kofta with Walled Garden slaw and chilli aioli G

Rabbit and black pudding pasty with piccalilli

Mains

Venison ragout with pappardelle

Pigeon breasts, braised red cabbage, garlic potatoes and peppercorn sauce G

Pheasant and bacon roulade, dauphiniose potatoes, kale and cranberry jus G

Desserts

Apple and ginger crumble with Famous Grouse custard V G

Pumpkin cake with Famous Grouse ice-cream V

Pinkfoot cheese and fruit cake

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.