Sunday lunch menu

The Victoria

Sundays midday-3.30pm

Two courses	£30.00
Three courses	£37.50

Starters

Pork and smoked cheddar croquettes, pickled apple and black pudding crumb G

Smoked haddock and salmon fishcakes with watercress velouté G

Onion bhajis, mango chutney, pomegranate and coriander salsa Ve G

Gin and tonic cured salmon, compressed cucumber and dill mayonnaise G

Honey mustard roasted beef chipolatas with horseradish mayonnaise G

Breaded bocconcini mozzarella with hot honey V G

Roasts

Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, carrots, parsnips, red cabbage and horseradish sauce

Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, carrots, parsnips, red cabbage and apple sauce

Roast turkey, apricot and sage stuffing, roast potatoes, Yorkshire pudding, carrots, parsnips, red cabbage and cranberry sauce

Lentil and vegetable nut roast with roast potatoes, carrots, parsnips, red cabbage and redcurrant jelly Ve G

Mains

Seabass fillet with crab, squash and spinach gnocchi G

Smoked haddock, chorizo bubble and squeak, poached egg and hollandaise G

Roasted vegetable and goats cheese tart with pesto V

Lady Leicester's superfood salad Ve G

Spiced lentil, spinach, squash, beetroot, toasted seeds, pomegranate and yoghurt
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
Roasted autumn vegetable, whipped burrata and pesto salad V G (large 13.50)	6.25
Roasted squash with pine nuts and harissa Ve G	5.75
Cauliflower cheese V G	5.75

Desserts

Chilled chocolate soufflé with spiced orange sorbet G

Spiced poached pear, ginger crumb and vanilla ice cream Ve G

Earl Grey crème brulée with shortbread biscuit V

Torta di mele with cinnamon cream Ve

Sticky toffee pudding, salted caramel sauce and vanilla ice cream V

Lincolnshire Cote Hill blue cheese and fruitcake V

2 scoops of ice cream or sorbet

Vanilla, strawberry, chocolate and hazelnut or salted V G
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.

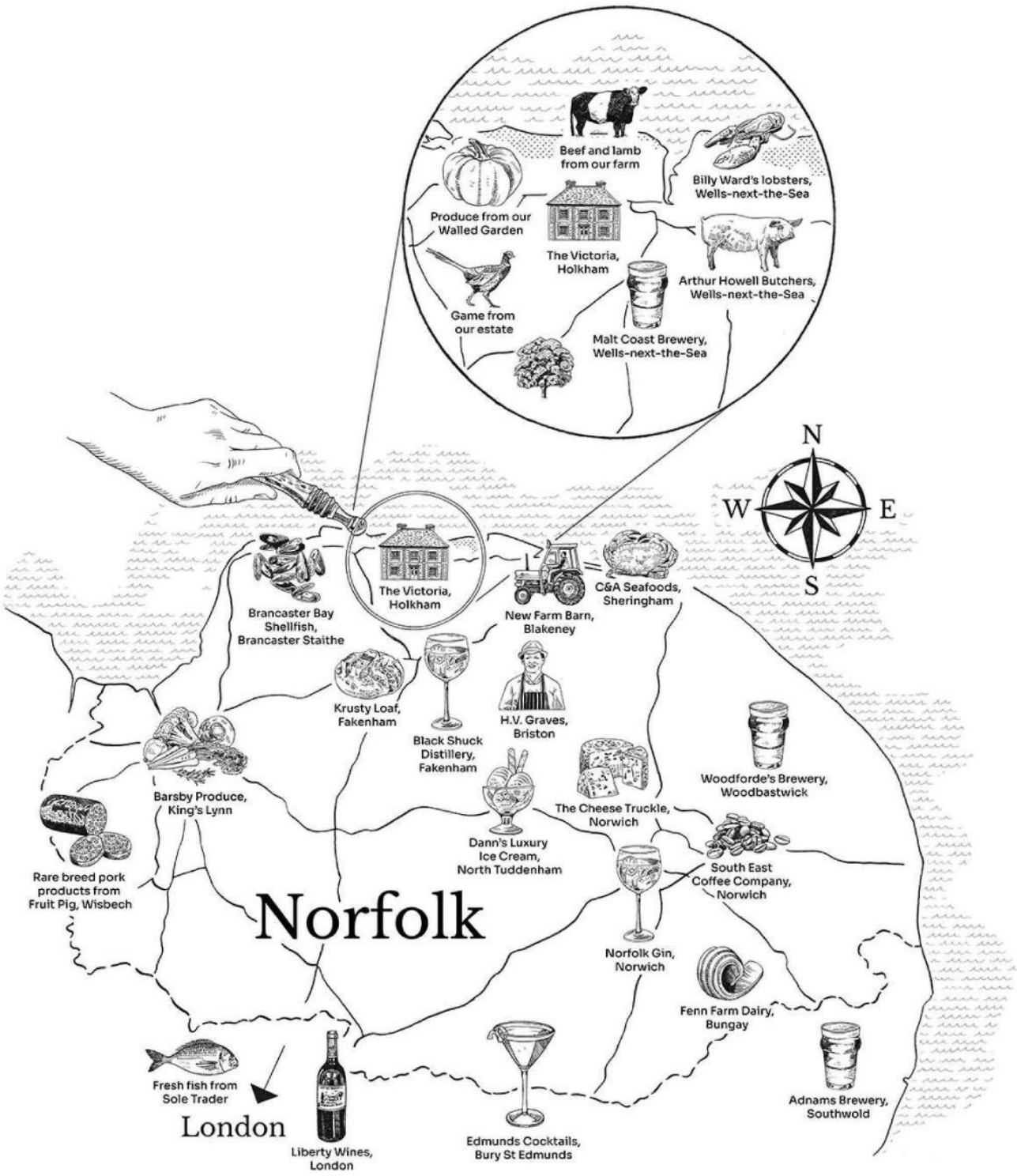
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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.

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