

Sample Sunday lunch menu

Served midday-4pm

The Victoria

2 courses £27.50

3 courses £32.50

Starters

Smoked mackerel brandade, pickled cucumber and focaccia crisps
Salt and pepper calamari with citrus mayonnaise, chilli and spring onion salad G
Ox heart Pincho, red pepper hummus, feta, walnuts and toasted pitta bread
Smoked Dapple cheese and pancetta croquettes with green tomato chutney G
Tempura broccoli with toasted almonds, maple, soy and ginger dressing Ve G
Wild mushroom, spinach and goats cheese tart with rocket salad V

Roasts

Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and horseradish sauce
Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and apple sauce
Cranberry and apricot stuffed turkey, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and cranberry sauce
Lentil and vegetable nut roast with roast potatoes, clapshot, braised red cabbage, kale and redcurrant jelly Ve

Mains

Filet of black bream with charred baby gem, pea, mint and crayfish fricassée G
Roasted salmon with warm potato salad and red pepper coulis G
Crispy polenta with spiced tomato and spinach sauce and vegan feta crumb Ve
Lady Leicester's superfood salad Ve G
Sweet potato, rocket, pickled beetroot, balsamic onion, toasted seeds and pomegranate dressing
Add smoked salmon G, breaded chicken G, or maple, soy and ginger glazed tofu Ve G

Sides

French fries or roasted potatoes Ve G	4.50
Focaccia, balsamic and rapeseed oil Ve	4.25
Pea, mint and baby gem fricassee V G	5.50
Braised red cabbage Ve G	4.25
Cauliflower cheese V G	4.75

Desserts

Baileys cheesecake with hazelnut praline and salted caramel ice cream G
Brandy steeped cherry Mille feuille with nutmeg ice cream Ve
Citrus sponge with blood orange sauce and dark chocolate sorbet V
Rhubarb and ginger mess V G
Lincolnshire Cote Hill Blue cheese and fruitcake V
2 scoops of ice cream or sorbet
Vanilla, strawberry, chocolate and hazelnut or salted caramel V G
Lemon, green apple, spiced orange or coconut 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

Baileys cheesecake with hazelnut praline and salted caramel ice cream G	9.50
Brandy steeped cherry Mille feuille with nutmeg ice cream Ve	9.25
Chocolate fondant with cider poached pear and green apple sorbet V	9.50
Citrus sponge with blood orange sauce and dark chocolate sorbet V	9.25
Stem ginger pannacotta with poached rhubarb and shortbread crumb Ve G	9.50
Ice cream V G	3.00
Vanilla, strawberry, chocolate and hazelnut or salted caramel	per scoop
Sorbet Ve G	3.00
Lemon, green apple, spiced orange or coconut	per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)	12.75
Brie de Meaux, a full and fruity raw milk cheese, made to traditional artisan method. Ille De France	4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon	16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy	6 cheeses
Norfolk Tawny, semi-soft raw cow's milk cheese washed in Norfolk ale. Ferndale Farm, Little Barningham	
Norfolk White Lady, full fat soft creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold	
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham	

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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