Restaurant week menu served weekdays between 4th and 15th November midday-2.30pm and 6.30-9pm

The **Victoria**

Starters	Holkham estate beef goulash with sour cream and crusty bread (c, g, m, mu, su) $% \left(\left({\left({\left({\left({\left({\left({\left({\left({\left({$
	Grilled Brancaster Staithe Mussels with garlic butter and herd crumb G (${\sf mo},{\sf m},{\sf su},{\sf gf}$)
	Butternut squash and hazelnut arancini Ve G (c, tn, su, gf, df, vg)

- MainsPheasant and apricot sausages with leek mash, kale & redcurrant jus G (c, m, su, gf)Beetroot and goats cheese pappardelle with balsamic and crispy kale V (c, e, m, su)Salt baked celeriac with pumpkin puree, harissa and toasted seeds Ve G (c, su, gf, df, vg)Salmon fishcakes, spinach, poached egg and hollandaise sauce (e, f, m, su, gf)
- DessertsChocolate pana cotta with orange shortbread Ve (df, vg)Sticky toffee pudding, salted caramel sauce and milk sorbet V (e, m, su, g)Norfolk cheese with fruit chutney and olive oil and sea salt crackers (g, m, su)

Two courses £26 Three courses £32

- 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

*Please note, because of the seasonal nature of some dishes, menus may change without notice.

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

Head Chef: Michael Chamberlain - Whenever possible we use ingredients grown and raised on the estate; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm. Please be aware that wild game may contain shot.