

## Sample dinner menu

Served 6.30-9pm

# The Victoria

<b>Starters</b>	Brandy cured salmon, horseradish crème fraiche, caper berries and lemon gel G	10.50
	Mussel fritters, pickled kohlrabi and curried aioli G	9.75
	Crispy chilli beef Asian slaw, maple, soy and ginger dressing G	9.50
	Game terrine with green tomato chutney and beetroot toast	9.50
	Blue cheese and walnut baked figs with rocket salad and balsamic V G	9.50
	Crispy smoked tofu with harissa and red pepper hummus Ve G	9.25
<b>Plats Du Jour</b>	Monday Confit pork belly and Holkham beef sausage cassoulet G	19.50
	Tuesday Salmon and prawn pie with sautéed greens G	19.00
	Wednesday Chicken Schnitzel Holstein with French fries G	19.00
	Thursday Holkham venison curry, wild rice, garlic and coriander puri	18.75
	Friday Sole meunière and boiled potatoes G	26.00
	Saturday 1/2 Wells lobster, garlic butter, French fries and slaw G	31.50
	Sunday Traditional roasted sirloin of Holkham beef	21.50
<b>Mains</b>	Venison haunch, Lyonnaise potatoes, kale, pumpkin puree and port jus G	27.50
	Escallop of turkey with bubble and squeak cake and mustard jus G	22.00
	Fillet of black bream, braised fennel, roasted baby potatoes and mojo Verde G	23.50
	Rock salmon with salt and vinegar mash, tartare cream and crispy rocket G	22.00
	Beetroot and goats cheese risotto V G	18.50
	Herb crusted salt baked celeriac, smoked tomato sauce and gremolata Ve	18.50
<b>Sides</b>	Focaccia, balsamic and rapeseed oil Ve	4.25
	French fries or roasted baby potatoes Ve G	4.50
	Roasted pumpkin with toasted hazelnuts and harissa Ve G	5.50
	Sautéed sprouts and bacon G	4.75
	Braised red cabbage Ve G	4.25
	Lady Leicester's superfood salad Ve G (large 12.75) Roasted pumpkin, kale, beetroot, fig, cauliflower, toasted seeds and pomegranate dressing	5.75

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 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.

Local produce,  
lovingly prepared by our team

# The Victoria

Here at The Victoria we take great pride in the integrity of the food we serve, creating dishes based on the three key principles of fresh, local, and seasonal.

Food tastings are held regularly with the Earl and Countess of Leicester, who help to shape the menu we are proud to serve to you today. Together with Head Chef, Michael, and Senior Sous Chef, Rainy, their passion for sourcing and celebrating outstanding local produce is evident in the carefully crafted dishes you will enjoy.

Our food map showcases the core food and drink purveyors and talented local producers we are fortunate to work with, evidence of how we put excellence and sustainability at the forefront of our menu creation.

