

Sunday lunch menu

Served midday-4pm

2 courses £27.50

3 courses £32.50

Starters	Lobster and crayfish cocktail G	
	Moules marinière with crusty bread	
	Beetroot carpaccio with goats curd and pine nuts V G	
	Pumpkin and chestnut arancini, spiced squash purée and prosociano Ve G	
	Game terrine with green tomato chutney and granary toast	
	Holkham beef koftas with pickled red cabbage, raita, garlic and coriander puri	
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, 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	Cod loin with crab gnocchi in thermidor sauce G	
	Salmon and spinach filo parcel, roasted baby potatoes, lemon and dill cream	
	Wild mushroom and blue cheese risotto with truffle oil and crispy rocket V G	
	Lady Leicester's superfood salad Ve G	
	Roasted pumpkin, kale, beetroot, fig, cauliflower, toasted seeds and pomegranate dressing Add smoked salmon V G, breaded chicken G, or soy and maple glazed tofu Ve G	
Sides	French fries or roasted 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
	Cauliflower cheese V G	4.75
Desserts	Apple and cinnamon crumble with vanilla custard Ve G	
	Chocolate and pear brownie with spiced orange sorbet Ve	
	Panettone bread and butter pudding with whisky custard V	
	Coffee pannacotta with madeleine biscuits V	
	Lincolnshire Cote Hill Blue cheese and fruitcake V	
	2 scoops of ice cream or sorbet	
	Vanilla, strawberry, chocolate and hazelnut or rum and raisin V G Lemon, mulled wine, spiced orange, 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.

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.

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.

