

Sample dinner menu

Served 6.30-9pm

The Victoria

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| Starters | 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 |
| Plats Du Jour | 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 |
| Mains | 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 |
| Sides | 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.

Dessert menu

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| Cranberry and white chocolate crème brûlée with orange shortbread V | 9.50 |
| Apple and cinnamon crumble with vanilla custard Ve G | 8.75 |
| Chocolate and pear brownie with spiced orange sorbet Ve | 9.25 |
| Panettone bread and butter pudding with whisky custard V | 9.75 |
| Coffee pannacotta with madeleine biscuits V | 9.00 |
| Ice cream V G | 3.00 |
| Vanilla, strawberry, chocolate and hazelnut or rum and raisin | per scoop |
| Sorbet Ve G | 3.00 |
| Lemon, mulled wine, spiced orange, 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 | |

100ml ½ bottle

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| Dessert wines | 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

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| Port | 70ml | Brandy | 35ml |
| Sandeman Ruby NV | 5.80 | Remy Martin VSOP | 8.40 |
| Sandeman Unfiltered LBV | 6.20 | Courvoisier VS | 5.30 |
| Sandeman 10 Year Old Tawny NV | 6.80 | Armagnac VSOP | 8.40 |
| Liqueurs | 35ml | Whisky | 35ml |
| Cointreau | 5.30 | Bushmills | 6.30 |
| Disaronno | 5.30 | Chivas Regal | 6.30 |
| Drambuie | 5.60 | Dalwhinnie | 8.40 |
| Glavya | 5.60 | Famous Grouse | 5.30 |
| Grand Marnier | 5.30 | Glenfiddich | 8.40 |
| Tia Maria | 4.90 | Glenmorangie | 8.40 |
| Southern Comfort | 4.90 | Jack Daniels | 5.30 |
| | 70ml | Jameson | 5.30 |
| Baileys | 6.70 | Laphroaig | 8.40 |
| | | Talisker | 8.40 |

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