

## Sample dinner menu

Served 6.30-9pm

# The Victoria

<b>Starters</b>	Crab cocktail with citrus mayonnaise and brown meat fritter G	11.25
	Brandade of smoked mackerel, pickled cucumber and focaccia crisps	9.50
	Chicken, apricot and chorizo terrine with tomato chutney and sourdough toast	9.75
	Venison carpaccio with beetroot remoulade and candied hazelnuts G	10.50
	Spinach, mushroom and blue cheese tart, red pepper relish and rocket salad V	9.50
	Moroccan spiced couscous, crumbled vegan feta and toasted almonds Ve	9.25
<b>Plats Du Jour</b>	Monday Confit pork belly and Holkham beef sausage cassoulet	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 roast beef or pork (Lunchtime 2 and 3 course set menu)	P.O.A
<b>Mains</b>	Ribeye steak with bubble and squeak, roasted tomato and hollandaise sauce G	33.50
	Pigeon breast, Parmentier potatoes, red cabbage and pink peppercorn jus G	23.50
	Seared salmon fillet with wild basmati rice, Pak choi and Mojo Verdi G	23.50
	Plaice fillet with herb potatoes, sautéed greens, crayfish and herb butter G	25.00
	Courgette, walnut and spinach risotto, with Parveggio and smoked oil Ve G	18.50
	Roasted parsnip with blue cheese crumb, beetroot puree and gremolata V G	18.50
<b>Sides</b>	Focaccia, balsamic and rapeseed oil Ve	4.25
	French fries Ve G or Polenta chips Ve	4.50
	Pea, mint and baby gem fricassee V G	5.50
	Herb buttered baby potatoes V G	4.25
	Rocket, vegan feta and walnut salad Ve G	5.50
	Lady Leicester's superfood salad Ve G (large 12.75) Sweet potato, rocket, pickled beetroot, balsamic onion, 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

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	

		100ml	½ bottle
<b>Dessert wines</b>	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

<b>Digestifs</b>	<b>Port</b>	70ml	<b>Brandy</b>	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
	<b>Liqueurs</b>	35ml	<b>Whisky</b>	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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