

## Lunch menu

Served Monday–Friday midday–2.30pm

Saturday midday–3.30pm

# The Victoria

### Small plates

We suggest one plate as a starter, two plates as a light lunch, three plates per person to share as a meal tapas style

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| Smoked haddock and salmon fishcakes with watercress velouté G               | 9.50  |
| Baked prawns and chorizo G                                                  | 12.25 |
| Gin and tonic cured salmon, compressed cucumber and dill mayonnaise G       | 11.75 |
| Patatas bravas with smoked tomato sauce and mojo Verde Ve G                 | 6.75  |
| Breaded bocconcini mozzarella with hot honey V G                            | 9.75  |
| Spanish omelette with aioli and smoked pepper coulis V G                    | 7.00  |
| Pork and smoked cheddar croquettes, pickled apple and black pudding crumb G | 10.00 |
| Onion bhajis, mango chutney, pomegranate and coriander salsa Ve G           | 9.50  |
| Honey mustard roasted beef chipolatas with horseradish mayonnaise G         | 9.50  |

### Plats du jour

|           |                                                               |               |
|-----------|---------------------------------------------------------------|---------------|
| Monday    | Confit pork belly and Holkham beef sausage cassoulet G        | 19.75         |
| Tuesday   | Salmon and prawn pie with sautéed greens G                    | 20.00         |
| Wednesday | Chicken Schnitzel Holstein with French fries G                | 19.00         |
| Thursday  | Holkham venison curry, wild rice, garlic and coriander puri   | 19.25         |
| Friday    | Sole meunière and boiled potatoes G                           | 28.00         |
| Saturday  | 1/2 or whole lobster, garlic butter, French fries and slaw G  | 31.00 / 55.00 |
| Sunday    | Traditional roast beef or pork (lunch 2 or 3 course set menu) | POA           |

### Mains

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| Cut of the day                                                           | POA   |
| Seabass fillet with crab, squash and spinach gnocchi G                   | 27.50 |
| Roasted vegetable and goats cheese tart with pesto V                     | 18.50 |
| Chicken supreme with Tuscan orzo and basil oil                           | 23.75 |
| Smoked haddock, chorizo bubble and squeak, poached egg and hollandaise G | 24.50 |
| Garden vegetable curry, wild rice, onion bhaji and pomegranate Ve G      | 17.75 |

### Sides

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| Focaccia, balsamic and rapeseed oil Ve                                           | 4.75 |
| French fries or gremolata fries Ve G                                             | 5.00 |
| Roasted squash with pine nuts and harissa Ve G                                   | 5.75 |
| Herb buttered baby potatoes V G                                                  | 5.00 |
| Roasted autumn vegetable, whipped burrata and pesto salad V G (large 13.50)      | 6.25 |
| Lady Leicester's superfood salad Ve G (large 13.50)                              | 6.25 |
| Spiced lentil, spinach, squash, beetroot, toasted seeds, pomegranate and yoghurt |      |

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

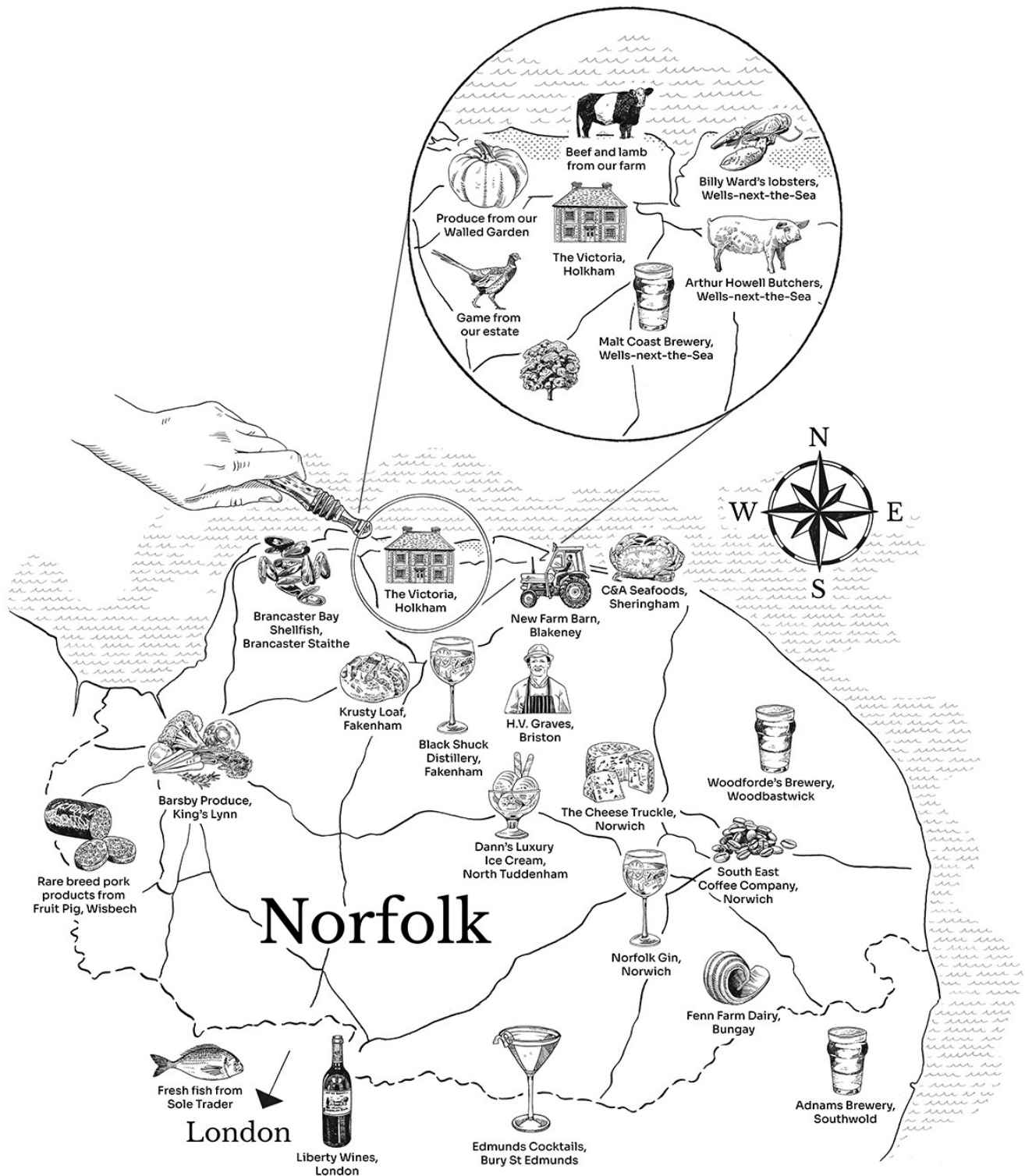
V Dishes are suitable for vegetarians  
Ve Dishes are suitable for vegans  
G Dishes are gluten free

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



## Our ethos

Our carefully curated menu showcases the very best locally sourced ingredients. The quality is paramount, whether it be fish, shellfish or samphire from the north Norfolk coast, beef from our farms, lamb or pork from one of our farm tenants or vegetables from Holkham's Walled Garden. In the winter, we serve wild game from the family shoot and venison from the estate's herd of Fallow Deer. We also offer an interested range of locally brewed beers.

Head Chef, Michael Chamberlain