

HOLBORN

DINING ROOM

FESTIVE PARTY MENU

STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS, CASHEL BLUE CHEESE
BEETROOT & GIN CURED SALMON, PICKLED CUCUMBER
RARE BEEF, LAMBS LETTUCE, BROCCOLI, TRUFFLE DRESSING

MAIN

ROAST NORFOLK BRONZE TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE
FILLET OF STONE BASS, CURLY KALE, SHRIMP AND ALMOND BUTTER
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, COTHERSTONE CHEESE (V)

DESSERT

SPICED CUSTARD TART, EGGNOG ICE CREAM
MANDARIN CHEESECAKE, BURNT MERINGUE
SELECTION OF NEAL'S YARD CHEESES

TEA, COFFEE & CHOCOLATE TRUFFLES

£65 PER PERSON



HOLBORN

DINING ROOM

FESTIVE PARTY MENU

STARTER

BAKED LOBSTER THERMIDOR TART

CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE
RABBIT, PORT AND PRUNE SALAMI, SPICED APPLE CHUTNEY
RABBIT AND BACON PATE EN CROUTE, PICKLED VEGETABLES
WILD SMOKED SALMON, DEVON CRAB, SPICED AVOCADO

MAIN

ROAST NORFOLK BRONZE TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE
WILD SEABASS, ROAST CEPES, RED WINE JUS

35 DAYS AGED RIB EYE "CLUB CUT", PEPPER SAUCE, CRISPY ONIONS
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, COTHERSTONE CHEESE (V)
ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE SAUCE, SAGE JUS

DESSERT

SPICED CUSTARD TART, EGGNOG ICE CREAM
MANDARIN CHEESECAKE, BURNT MERINGUE
HOT VALRHONA CHOCOLATE FONDANT, SOUR CHERRY COMPOTE, VANILLA ICE CREAM
SELECTION OF NEAL'S YARD CHEESES

TEA, COFFEE & MINI MINCE PIES

£85 PER PERSON

