

HOLBORN

DINING ROOM

NEW YEAR'S DAY

A GLASS OF R DE RUINART BRUT NV

STARTER

ROAST PUMPKIN SALAD, PICKLED WALNUTS, GREEN SAUCE

MONKSHILL FARM SCOTCH EGG

CAULIFLOWER SOUP, ROAST CHESTNUTS, CASHEL BLUE

BEETROOT & GIN CURED SALMON, PICKLED CUCUMBER

POTTED SHRIMPS, MELBA TOAST

BURRATA, COLOSSAL OLIVES, PEDRO XIMENEZ VINEGAR

MAIN

ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE, SAGE JUS

FILLET OF COD, HISPI CABBAGE, SHRIMP AND ALMOND BUTTER

ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, BERKSWELL CHEESE (V)

SHRIMP BURGER, JALAPENO TARTARE

CHICKEN, GIROLLE AND CIDER PIE, GARDEN PEAS

SWEETCORN AND CHICKPEA FRITTERS, RUNNER BEANS, ROMESCO SAUCE (V)

DESSERT

TRINITY BURNT CUSTARD, BUTTER SHORTBREAD

HOT VALRHONA CHOCOLATE FONDANT, SOUR CHERRIES, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, VANILLA ICE CREAM

PEANUT BRITTLE BAR, CARAMEL ICE CREAM

BRITISH CHEESES FROM NEAL'S YARD, PEAR CHUTNEY

ICE CREAM & SORBET SELECTION

£75 PER PERSON

