

# HOLBORN

DINING ROOM

## NEW YEAR'S EVE

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A GLASS OF R DE RUINART BRUT NV  
SELECTION OF CANAPES

### STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE  
MONKSHILL FARM SCOTCH EGG  
BEETROOT & GIN CURED SALMON, PICKLED CUCUMBER  
BURRATA, COLOSSAL OLIVES, GREEN SAUCE, CHERRY TOMATO  
RABBIT AND BACON EN CROUTE, APPLE CHUTNEY

### MAIN

ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE, SAGE JUS  
BRAISED BEEF CHEEK FORESTIERE, TRUFFLED MASH  
FILLET OF COD, HISPI CABBAGE, SHRIMP AND ALMOND BUTTER  
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, BERKSWELL CHEESE (V)  
CHICKEN, GIROLLE AND CIDER PIE, GARDEN PEAS  
SWEETCORN & 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  
TEA, COFFEE & CHOCOLATE TRUFFLES

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£185 PER PERSON

