HOLBORN
DINING ROOM

FESTIVE PARTY MENU

STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS

GIN CURED SALMON, PICKLED CUCUMBER

BURRATA, GREEN SAUCE, OLIVES, LEMON

MAIN

ROAST SUFFOLK BRONZE TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE

FILLET OF STONE BASS, CURLY KALE, SHRIMP AND ALMOND BUTTER

ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, SPENWOOD CHEESE

DESSERT

PUMP STREET CHOCOLATE BRULEE, SHORTBREAD

MANDARIN CHEESECAKE, BURNT MERINGUE

SELECTION OF NEAL'S YARD CHEESES

TEA, COFFEE & MINCE PIES

£70 PER PERSON

HOLBORN
DINING ROOM

FESTIVE PARTY MENU

STARTER

BAKED LOBSTER THERMIDOR TART

CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE

BURRATA, GREEN SAUCE, OLIVES, LEMON

RABBIT AND BACON EN CROÛTE, PICKLED VEGETABLES

WILD SMOKED SALMON, DEVON CRAB, AVOCADO

MAIN

ROAST SUFFOLK BRONZE TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE

WILD SEABASS, SHELLFISH SAUCE, SAFFRON POTATOES

35 DAYS AGED RIB EYE "CLUB CUT", GRILLED MUSHROOMS, PEPPERCORN SAUCE

ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, SPENWOOD CHEESE

ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE SAUCE, SAGE JUS

DESSERT

PUMP STREET CHOCOLATE BRULEE, SHORTBREAD

MANDARIN CHEESECAKE, BURNT MERINGUE

LEMON CURD SLICE, RASPBERRY SORBET

SELECTION OF NEAL'S YARD CHEESES

TEA, COFFEE & MINCE PIES

£90 PER PERSON