

HOLBORN

DINING ROOM

NEW YEAR'S EVE

A GLASS OF R DE RUINART BRUT NV
SELECTION OF CANAPES

STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE
MONKSHILL FARM SCOTCH EGG, CAPER MAYONNAISE
GIN CURED SALMON, PICKLED CUCUMBER
BURRATA, GREEN SAUCE, OLIVES, LEMON
RABBIT AND BACON EN CROÛTE, PICKLED VEGETABLES

MAIN

ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE, SAGE JUS
BRAISED BEEF CHEEK FORESTIERE, TRUFFLE MASH
FILLET OF COD, CURLY KALE, SHRIMP AND ALMOND BUTTER
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, SPENWOOD CHEESE
CHICKEN, GIROLLE AND CIDER PIE, GARDEN PEAS

DESSERT

PARIS-BREST, SALTED CARAMEL, PRALINE
LEMON CURD SLICE, RASPBERRY SORBET
STICKY TOFFEE PUDDING, VANILLA ICE CREAM
PUMP STREET CHOCOLATE BRÛLÉE, SHORTBREAD
BRITISH CHEESES FROM NEAL'S YARD, PEAR CHUTNEY
ICE CREAM & SORBET SELECTION

TEA, COFFEE & PETIT FOURS

£250 PER PERSON

