

HOLBORN

DINING ROOM

FESTIVE PARTY MENU

STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS
GIN CURED SALMON, PICKLED CUCUMBER
BURRATA, GREEN SAUCE, OLIVES, LEMON

MAIN

ROAST SUFFOLK 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 TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE
FILLET OF 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

