

FESTIVE SEASON

HOLBORN DINING ROOM

Curried octopus carpaccio, lime dressing and coriander
Venison and smoked bacon pâté en croute, pear & apple chutney
French onion and cider soup, grilled sourdough
Baked root vegetable salad, English pear, blue cheese candied walnut & sweet mustard dressing

Braised beef cheek and ale pie, blue cheese, and red wine jus
Roast bronze turkey, sage and onion stuffing
Roast salmon fillet, fennel purée, toasted hazelnut, grapefruit and chicory salad
Miso glazed celeriac, crispy shallot, rocket, celeriac and apple purée

Sides

Braised red cabbage, honey & grain mustard roasted parsnips, orange glazed heritage carrots,
thyme roasted potatoes, brussels sprouts, sage, crispy shallots and chestnut

Traditional Christmas pudding, candied orange, cognac custard
Caramel, coffee, pecan choux
Spiced plum crumble, tonka bean ice cream
Valrhona chocolate cassis buche noel (v)

Tea & Coffee | Mince pies

£95 per person

*A 15% discretionary service charge will be added to your final bill
If you have a food allergy or intolerance, please inform your server upon placing your order.*
