

HOLBORN

DINING ROOM

NEW YEAR'S DAY

A GLASS OF R DE RUINART BRUT NV

STARTER

CAULIFLOWER SOUP, ROAST CHESTNUTS, WINTER TRUFFLE

MONKSHILL FARM SCOTCH EGG, CAPER MAYONNAISE

GIN CURED SALMON, PICKLED CUCUMBER

BURRATA, GREEN SAUCE, OLIVES, LEMON

MAIN

ROAST SUFFOLK PORK BELLY, BRAMLEY APPLE, SAGE JUS

FILLET OF COD, CURLY KALE, SHRIMP AND ALMOND BUTTER

ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, SPENWOOD CHEESE

50 DAY DRY AGED SIRLOIN, PICKLED WALNUTS SALAD, PEPPERCORN SAUCE

CHICKEN, GIROLLE AND CIDER PIE, GARDEN PEAS

DESSERT

LEMON CURD SLICE, RASPBERRY SORBET

PUMP STREET CHOCOLATE BRÛLÉE SHORTBREAD

STICKY TOFFEE PUDDING, VANILLA ICE CREAM

PARIS-BREST, SALTED CARAMEL, PRALINE

BRITISH CHEESES FROM NEAL'S YARD

TEA, COFFEE & PETIT FOURS

£75 PER PERSON

