

HOLBORN

DINING ROOM

EASTER MENU

£95 PER PERSON

Optional wine pairing at £55 per person

FIRST COURSE

British Selection of Cured Meat, Chicken Liver Parfait With Pork Jelly,
Confit Duck Rillettes, Ham Hock Terrine
House Pickled Vegetables, Olives, Cornichons
Gusbourne Blanc de Blancs, England, 2019

SECOND COURSE

Seafood Platter On Ice, Mixed Green Salad, Cured Smoked Salmon
Maldon And Carlingford Oysters, Poached King Prawns, Dorset Crab Meat
Albariño 'O Rosal' Terras Gauda, Spain, 2023

THIRD COURSE

Traditional Sunday Roast

50-Day aged Beef Sirloin, Whipped Horseradish Cream
or
Leg of Lamb, Mint Sauce
or
Roasted Norfolk Chicken

*All served with Roasted Potatoes, Braised Red Cabbage, Yorkshire Pudding,
Montgomery Cheddar Cauliflower, Greens*
Sokol Blosser Evolution Pinot Noir, USA, 2022

FOURTH COURSE

Seasonal Selection Of Tarts, Cakes and Sweet Pies
Chocolate Truffles
Espresso Martini

HOLBORN

DINING ROOM

EASTER VEGETARIAN MENU

£65 PER PERSON

FIRST COURSE

Crudit  Seasonal Selection, Romesco Sauce, Creamed Chickpeas
House Pickled Vegetables, Olives, Cornichons, Housemade Potato Chips

SECOND COURSE

Burrata With Mediterranean Chutney
Garden Vegetable Salad

THIRD COURSE

Beluga Lentil and Wild Mushroom Cottage Pie, Fresh Chives (Vg)

FOURTH COURSE

Seasonal Selection Of Tarts, Cakes and Sweet Pies
Chocolate Truffles