

NEW YEAR'S EVE

HOLBORN DINING ROOM

A glass of Ruinart Brut

Roast corn-fed chicken consommé and truffle bacon foam
Woodland mushroom & truffle consommé, wild mushroom foam

Cornish crab tart, dill mayonnaise, glazed lobster tail, & King's Imperial caviar
Salt baked celeriac, pickled pear, macadamia & truffle salad

Venison, pistachio and smoked bacon pâté en croute, chutney purée, pickled vegetables
Winter vegetable tart tatin, smoked beetroot purée

Steamed line caught stone bass, bonito dashi and enoki mushrooms
Baked butternut squash, basil pesto & goats' cheese

50-day aged fillet of beef Wellington, truffle cauliflower purée, pickled shallot, smoked bone
marrow & red wine jus
Beetroot Wellington, winter truffle cauliflower purée & watercress

Mimosa

Champagne jelly, blood orange espuma (v)

Praline panna cotta, cocoa nib ice cream, whipped vanilla ganache
Roasted spiced pineapple, coconut sorbet (v)

Tea & Coffee | Petit fours

£290 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.*
