

CHRISTMAS DAY

HOLBORN DINING ROOM

A glass of Ruinart Brut

Ironbark pumpkin & ginger velouté | Cornish crab bisque saffron & fennel

Cinnamon & orange cured Forman & Field salmon, blinis, crème fraîche

Heritage beetroot, Laverstoke Park mozzarella, candied walnut

Slow-cooked black leg chicken, sage & onion pâté en croûte, Christmas chutney

Tiger prawn, avocado, lobster, baby gem, Marie Rose sauce

Thermidor glazed diver caught scallop, spinach

Crispy Charlotte potato & winter truffle terrine, smoked hollandaise

Roast bronze turkey, sage & onion, chestnut stuffing

Loch Duart salmon en croûte, Nyetimber butter sauce, spinach, new potatoes

Roast forerib of Aberdeen angus, Yorkshire pudding, creamed horseradish

Spiced cauliflower steak, chestnut, sage & cranberry crust, parsnip & apple purée

Sides

Braised red cabbage, honey & grain mustard roasted parsnips, heritage carrots,
beef dripping roasted potatoes, Brussels sprouts

Traditional Christmas pudding, brandy butter, vanilla custard

Raspberry & sherry trifle

Dark chocolate delice, clementine sorbet, cocoa bean tuile

Mango & passion fruit vacherin, lime, mango

Selection of British cheeses, grape, quince jelly, tomato chutney

Montgomery Cheddar | Tunworth | Beauvale Blue | Little Wallop | Kidderton ash

Tea & Coffee | Mince pies

£195 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
