

CHRISTMAS DAY

HOLBORN DINING ROOM

A glass of R de Ruinart Brut

Ironbark pumpkin & ginger velouté (vg) | Cornish crab bisque saffron & fennel

Smoked salmon rilette, pickled cucumber, sea oyster pearls, English muffin
Baked root vegetable salad, English apple, candied walnut & sweet mustard dressing (vg)

Venison & duck pâté en croûte, Christmas spiced chutney
Native lobster, picked white crab, avocado, baby gem & Marie Rose sauce

Roast diver-caught scallop, Delica pumpkin purée, hazelnut pesto
Crispy Charlotte potato & winter truffle terrine, smoked hollandaise (v)

Roast bronze turkey, sage & onion chestnut stuffing
Loch Duart salmon en croûte, keta caviar, dill, smoked red dulce beurre blanc
Roast rib of Aberdeen angus, Yorkshire pudding
Chestnut & cranberry roast, winter vegetables, parsnip & apple purée (vg)

Sides

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

Traditional Christmas pudding, cognac custard
Sherry Savarin, Madagascan vanilla cream, raspberries
Valrhona chocolate yule log (v)
Selection of British cheeses, grape, quince jelly, tomato chutney
Waterloo Baby | Montgomery Cheddar | Maida Vale | Isle of Wight Blue | Clara Goats Cheese

Tea & Coffee | Mince pies

£205 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
