

FESTIVE SEASON

HOLBORN DINING ROOM

Cinnamon & orange cured Forman & Field salmon, Irish soda bread, crème fraîche

Heritage beetroot, Laverstoke Park mozzarella, candied walnut

Rabbit & bacon pâté en croûte, pistachio, pickled vegetables

Baked ironbark pumpkin soup, toasted pumpkins seeds, sage oil

Game pie, thyme stuffing, blackberry jus

Roast bronze turkey, sage & onion, chestnut stuffing

Herb crust cod fillet, mussels, clams, samphire, seaweed beurre blanc

Acorn squash, woodland mushroom barley risotto, Spenwood cheese

Sides

Honey & grain mustard roasted parsnips, heritage carrots, braised red cabbage,
beef dripping roasted potatoes, Brussels sprouts

Traditional Christmas pudding, brandy butter, vanilla custard

Apple Calvados savarin, vanilla bean cream

Caramelised rice pudding, plum compote

Roasted pineapple, coconut sorbet (v)

Tea & Coffee | Mince pies

£85 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
