## FESTIVE SEASON

## **HOLBORN DINING ROOM**

Smoked salmon rillette, pickled cucumber, Irish soda bread Baked root vegetable salad, English apple, candied walnut & sweet mustard dressing (v) Venison & smoked bacon pâté en croûte, hazelnuts, pear & fig chutney Celeriac & pear soup, pickled pear, nasturtium, caraway seed brioche (vg)

Game pie, thyme stuffing, blackberry jus

Roast bronze turkey, sage & onion chestnut stuffing

Herb-crusted cod fillet, mussels, clams, caviar, smoked red dulse, dill beurre blanc

Jerusalem artichoke, woodland mushroom spelt risotto, Spenwood cheese (vg)

Sides

Honey & grain mustard roasted parsnips, heritage carrots, braised red cabbage, thyme roasted potatoes, Brussels sprouts (v)

Traditional Christmas pudding, Cognac custard

Caramelised rice pudding, spiced plum

Black forest choux, hot chocolate sauce

Roasted pineapple, coconut sorbet (v)

Tea & Coffee | Mince pies

£90 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 V Vegan