

# NEW YEAR'S DAY

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HOLBORN DINING ROOM

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*A glass of bubbles or Bloody Mary*

Cauliflower soup, Cashel blue, chestnuts, onion brioche

Brioche French toast, caramelised banana, lime & vanilla mascarpone

Dressed Cornish crab

Treacle cured bacon waffle, maple syrup

6 Irish Carlingford oysters, shallot vinegar

Smashed avocado on sourdough, poached eggs, slow cooked tomato

Gin cured salmon, pickled cucumber, Guinness soda bread

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Roast sirloin of beef, Yorkshire pudding, seasonal vegetables, duck fat roasted potatoes, creamed horseradish

Wagyu burger, smoked Applewood, red onion marmalade, brioche bun

Shrimp burger, jalapeno tartare

Lobster & crab linguini, tomato, chili

Kedgeree, roasted Loch Duart salmon, quail eggs

Confit duck hash, fried duck egg

Beetroot Wellington, carrot butter, purple sprouting broccoli

Parmesan polenta, wild mushrooms, spinach, garlic, sage

## *Sides*

Truffle & parmesan fries | new potatoes, garlic & rosemary | mashed potato | Savoy cabbage, thyme & pancetta

Green leaf salad | tomato & red onion salad | heritage carrots

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Baked New York cheesecake, sour cherries

Chocolate delice, mandarin sorbet

Apple savarin, vanilla bean cream

Caramelised rice pudding, plum compote

Roasted pineapple, coconut sorbet (v)

Selection of British farmhouse cheese with crackers, chutney

*Tea & Coffee | Petits fours*

£80 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

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