

# NEW YEAR'S EVE

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HOLBORN DINING ROOM

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*A glass of Ruinart Brut & selection of canapés*

Devonshire crab, avocado & apple

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Loch Duart cured salmon, tonic gel, dill mayonnaise, seeded granola

Venison & haggis Scotch egg, apple purée

Scottish mussel & clam chowder, warm spiced cornbread

Aberdeen angus steak tartare, confit egg yolk, winter truffle

Golden Cross goats cheese & heritage tart, black olive tapenade, basil

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Gigha halibut, brown shrimps, toasted almonds, purple sprouting broccoli

Fillet of beef wellington, truffle mash, heritage carrots

Slow cooked pork belly, celeriac purée, chickpea fritter, salsa verde

Crown Prince pumpkin spelt risotto, roasted ceps, winter truffle

Roast saddle of lamb, confit leeks, cauliflower purée, parmesan roasted potatoes

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Hibiscus Champagne foam

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British cheeseboard, quince jam

Pear & Champagne syllabub

Chocolate tart, sour cherries, tonka bean cream

Steamed whiskey sponge, vanilla custard

Raspberry Eton mess, raspberry jus

*Tea & Coffee | Petit fours*

£280 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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