

NEW YEAR'S EVE

HOLBORN DINING ROOM

A glass of R de Ruinart Brut

Chef's selection of canapés

Roast corn-fed chicken consommé, truffle bacon foam

Woodland mushroom & truffle consommé, wild mushroom foam (v)

Lobster & Cornish crab salad, dill mayonnaise, King's imperial caviar

Baked celeriac, pear, macadamia & truffle salad (v)

Rabbit, pistachio & smoked bacon pâté en croûte, chutney purée, pickled vegetables

Winter vegetable tart Tatin (v)

Steamed halibut, scallop mousse, shellfish bisque, basil oil & fennel fondue

Baked butternut squash, basil pesto, goats cheese (v)

50-day aged fillet of beef, truffle mushroom puree, slow cooked short rib croquette, pickled shallot, smoked bone marrow & bordelaise sauce

Beetroot wellington, watercress, baby vegetables (v)

Pear, Champagne foam

Praline hazelnut bar, citrus caramel, tonka ice cream

Blackberry lemon Eton mess (v)

Tea & Coffee | Petit fours

£310 per person

A 15% discretionary service charge will be added to your final bill
