

CHRISTMAS DAY

HOLBORN DINING ROOM

A glass of Ruinart Brut

Ironbark pumpkin & ginger velouté | Cornish crab bisque saffron & fennel

Smoked salmon rilette, pickled cucumber, sea oyster pearls and English muffin
Baked root vegetable salad, English apple, candied walnut & sweet mustard dressing
Lake District Venison & duck pâté en croute, Christmas spiced chutney
Native lobster, avocado, picked white crab, baby gem & Marie Rose sauce

Roast diver caught scallop, Delica pumpkin puree & hazelnut pesto
Crispy Charlotte potato & winter truffle terrine, smoked hollandaise

Roast bronze turkey, sage & onion, chestnut stuffing
Loch Duart salmon en croute, keta caviar, dill, smoked red dulse butter sauce, spinach
Roast Rib of Aberdeen angus, Yorkshire pudding
Chestnut and cranberry roast, winter vegetables, parsnip & apple purée

Sides

Braised red cabbage, honey & grain mustard roasted parsnips, heritage carrots,
beef dripping roasted potatoes, Brussels sprouts

Traditional Christmas pudding, cognac custard
Sherry Savarin, Madagascan Vanilla cream, Raspberries
Valrhona chocolate Cassis Buche Noel ✓
Selection of British cheeses, grape, quince jelly, tomato chutney
Waterloo Baby | Montgomery Cheddar | Maida Vale | Isle of Wight Blue | Clara Goats Cheese

Tea & Coffee | Mince pies

£205 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
