FESTIVE SEASON

HOLBORN DINING ROOM

Smoked salmon rillette, pickled cucumber & Irish soda bread

Baked root vegetable salad, English apple, candied walnut and sweet mustard dressing

Venison & smoked bacon pâté en croute, hazelnuts, pear and fig chutney

Celeriac and pear soup, caraway seed brioche, pickled pear and nasturtium

Game pie, thyme stuffing, blackberry jus

Roast bronze turkey, sage & onion, chestnut stuffing

Herb crust cod fillet, mussels, clams, caviar, smoked red dulse & dill beurre blanc

Jerusalem artichoke, woodland mushroom spelt risotto & Spenwood cheese

Sides

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

Traditional Christmas pudding, cognac custard

Caramelised rice pudding, spiced plum

Black forest choux, hot chocolate sauce

Roasted pineapple, coconut sorbet y

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