

NEW YEAR'S EVE

HOLBORN DINING ROOM

A glass of Ruinart Brut & selection of canapés

Roast corn-fed chicken consommé and truffle bacon foam

Woodland Mushroom & truffle consommé, wild mushroom foam

Lobster and Cornish crab salad, dill mayonnaise & kings' imperial caviar

Baked celeriac, pear, macadamia & truffle salad

Rabbit, pistachio and smoked bacon pâté en croute, chutney puree, pickled vegetables

Winter vegetable tart Tatin

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

Baked butternut squash, basil pesto & goats' cheese

50-day aged fillet of beef, truffle mushroom puree, slow cooked short rib croquette, pickled shallot,

smoked bone marrow & sauce bordelaise

Beetroot wellington, watercress & baby vegetables

Pear, Champagne foam

Praline hazelnut bar, citrus caramel, Tonka ice cream

Blackberry lemon Eton mess ✓

Tea & Coffee | Petit fours

£310 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
