

# HOLBORN

DINING ROOM

## CHRISTMAS DAY

---

R DE RUINART BRUT NV

### STARTER

BAKED LOBSTER THERMIDOR TART  
CAULIFLOWER SOUP, ROAST CHESTNUTS, PERIGORD TRUFFLE  
WILD SMOKED SALMON, DEVON CRAB, SPICED AVOCADO  
SHELLFISH COCKTAIL, MARIE ROSE DRESSING  
POTTED FOIE GRAS, CALVADOS JELLY, GINGERBREAD

### MAIN

ROAST NORFOLK BRONZE TURKEY, BRAISED RED CABBAGE, CRANBERRY SAUCE  
35 DAY DRY AGED RIBEYE "CLUB CUT", PEPPER SAUCE, CRISPY ONIONS  
WILD SEA BASS, ROAST CEPES, RED WINE JUS  
ONION SQUASH, WOODLAND MUSHROOM SPELT RISOTTO, BERKSWELL CHEESE  
FILLET OF COD FORESTIERE, TRUFFLED MASH, CORNISH BACON

### DESSERT

SPICED CUSTARD TART, EGGNOG ICE CREAM  
HOT VALRHONA CHOCOLATE FONDANT, SOUR CHERRIES, VANILLA ICE CREAM  
MANDARIN CHEESECAKE, BURNT MERINGUE  
RASPBERRY AND ALMOND TRIFLE  
BRITISH CHEESES FROM NEAL'S YARD, PEAR CHUTNEY

TEA, COFFEE & MINCE PIES

---

£145 PER PERSON

This Christmas we're proud to be supporting Great Ormond Street Hospital Children's Charity.  
A voluntary £1 will be added to your bill to help seriously ill children across the UK. Please let us know if you would prefer not to donate on this occasion.

Thank you

