

CHRISTMAS DAY

HOLBORN DINING ROOM

A glass of Ruinart Brut

Mushroom consommé | Cornish crab and lobster bisque

Baked wild mushroom custard tart, sautee mushroom and winter truffle

Confit duck rilette, smoked tomato chutney and toasted English muffin

Baked root vegetable salad, english pear, blue cheese candied walnut & sweet mustard dressing

Dorset white crab tart, baby gem, avocado, King's Imperial caviar & Marie Rose sauce

Grilled diver caught scallop, delicia pumpkin purée, King's Imperial caviar & hazelnut pesto

Crispy sparassis mushroom, miso mayonnaise & winter truffle

Roast bronze turkey, apricot, sage & onion, chestnut stuffing

Chicken, chestnut and tarragon pie and red wine jus

Fillet of Loch Duart salmon, King's Imperial caviar, dill potato salad, buttermilk & horseradish sauce

50-day aged roast rib of Cornish beef, Yorkshire pudding

Chestnut and cranberry roast, tender stem broccoli, parsnip & apple purée

Sides

Braised red cabbage, honey & grain mustard roasted parsnips, orange glazed heritage carrots, thyme roasted potatoes, brussels sprouts, sage, crispy shallots and chestnut

Traditional Christmas pudding, candied orange, cognac custard

Boozy raspberry, sherry trifle

Valrhona chocolate marquise, vanilla ice cream, sour cherries

Mulled wine poached pear, almond financier, chantilly cream (v)

Tea & Coffee | Mince pies

£250 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.
